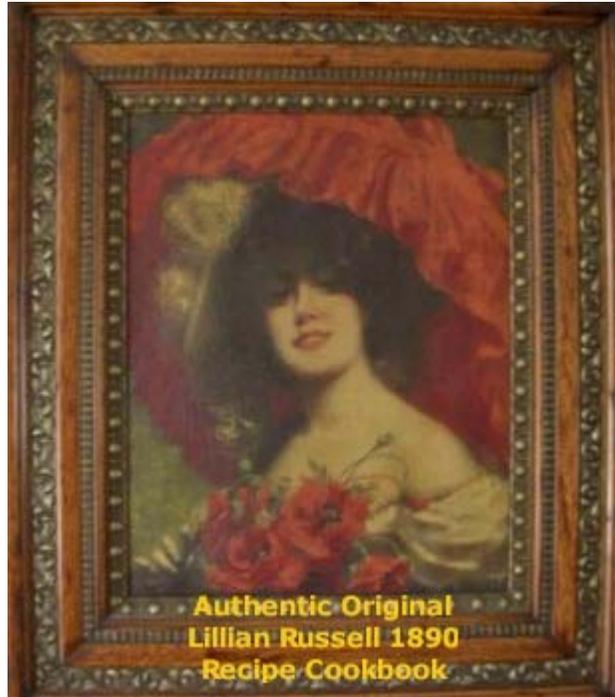
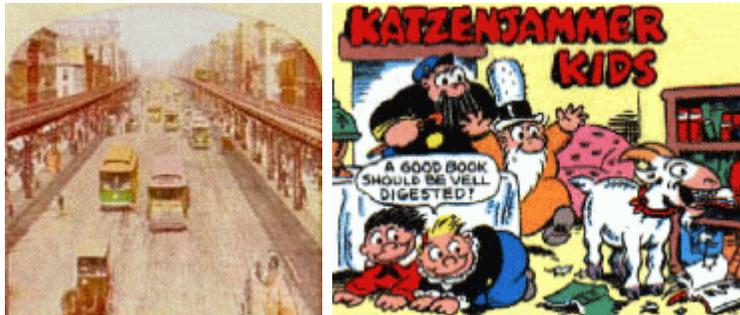


Feast on Gay Nineties Recipes from My Grandparents
Elite Broadway New York City Restaurants Circa 1890.

**Authentic Original Lillian Russell 1890 Recipe Collection
from the New York City Theater District**



**Eat the Same Special Meals Prepared for Lillian Russell
and "Diamond Jim" Brady.**



Compiled by E. J. Gelb

Feast on Gay Nineties Recipes from My Grandparents
Elite Broadway New York City Restaurants Circa 1890.

Feast on the authentic recipes that were created for gourmands and personalities, especially Tony Pastor, Lillian Russell, J. B. "Diamond Jim" Brady, Thomas Edison, Marshall Field, Adolphus "Anheiser - Budweiser" Busch, Victor Herbert, and Sam Schubert. This was New York City at a renaissance of culture.. "The 1890's", "Gilded Age" or the "Naughty Nineties", if you prefer.

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**To order additional copies of this book please visit URL:
www.gelb.com/gayninetiescookbook/**

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FOREWORD
by William L. Cramer

The Gay Nineties, the Gilded Age, the Era of Plush... all terms that have been used to describe the fabulous final decade of the Nineteenth Century. That is the decade when Lillian Russell was in her finest hour of fame and fortune.

Born Helen Louise Leonard, December 4, 1860, in Clinton, Iowa, "Nellie" (as her family called her) was destined to become "An American Beauty." Undoubtedly the most photographed woman of her time, a blonde bombshell imitated even by Marilyn Monroe, and as buxom as Dolly Parton, Lillian Russell was the queen of the American stage.

Her introduction to the theater was in 1878 as a chorus girl in Pinafore. Two years later, Tony Pastor, the "father of Vaudeville," introduced her as Lillian Russell, the "English ballad singer," and extolled her as "a vision of loveliness and a voice of gold." She soon went on to become the first lady of light comic opera. She was known as a diva, and referred to as "the peerless prima-donna."

Alexander Graham Bell convinced her to make the first long distance telephone call, singing from her dressing room in New York City (during an intermission of The Grand Duchess) into a large metal funnel to President Grover Cleveland on the other end at the White House.

Thomas Alva Edison also tried to persuade her to make a recording of her voice on one of the first phonograph cylinders, but this idea she unfortunately declined.

Can you imagine what such a priceless treasure, if it existed, would bring on eBay today? We do not possess this phonograph but we do possess the first portrait of her.

But aside from her illustrious career, Lillian Russell, together with her long time companion and comrade James Buchanan Brady (better known as "Diamond Jim"), was well known for her insatiable palette. She especially loved corn on the cob (she was a true Iowa girl!) and onions, but let us not forget oysters,

clams, filet mignon, pork chops, roast beef, lobster, lamb, turtle soup, and anything else which could be consumed!

In a 1914 interview with Djuna Barnes, Lillian offered the following information:

"I have a particular passion for mushrooms, you know. Wait, I'll give you the recipe, then you poor, deluded persons may really discover what heaven is dished up in onions.

"Put a lump of butter in a chafing dish (or a saucepan) and a slice of Spanish onion and the mushrooms minus the stem; let them simmer until all are deliciously tender and the juice has run from them – about twenty minutes should be enough – then add a cupful of cream; let this boil. After it has come to a boil, squeeze in the juice of a lemon. There you are; that's the only way in the world to cook them, and it's the only way that you will want them after you have had them that way once."

"But fancy," said I, "if you had a date that evening!" "Oh, you're worrying about the onion. It is no longer an onion when the cream and the lemon have been added; not an onion, but an epic."

And one night after dinner with Diamond Jim Brady at the Palm Garden, Miss Russell was undecided what to have for dessert. According to John Burke's book Duet in Diamonds, "First she ordered ice cream, but that wasn't quite what she wanted. Then she decided on cantaloupe. 'Why not have both?' Jim suggested, unaware that he would be adding an item to the American menu for all time. The waiter returned with half a cantaloupe in which a scoop of vanilla ice cream was imbedded. On the spot the dessert was christened Cantaloupe a la Lillian Russell, which placed her alongside Nellie Melba (Peach Melba) in the annals of inspired confectionery."

It wasn't until after the turn of the twentieth century that the American ideal of feminine beauty would become slenderized, (putting Lillian Russell in contention with Kirstie Alley for the role of "Fat Actress?"). Lillian was aware of this phenomenon, and began bicycling with Diamond Jim in an effort to shed pounds, but that didn't stop her from taking up the gauntlet when Jim placed a bet with her (she was also quite a gambler – she especially loved playing poker, and might be seen today on

“The World Series of Poker!”). He bet her a diamond ring that he could eat more than she could. After a visit to the powder room to remove her corset, she returned to the table, “ate plate for plate with Brady, and beat him fair and square.”

Yes, Lillian Russell loved a good meal, especially when shared with Diamond Jim Brady. And though nowadays we aren’t accustomed to sitting down to a twelve- or fourteen-course dinner, the recipes in this book are sure to invoke a delightful taste on your palette as you journey with the master chef into the fabulous cuisine of America’s gilded age.

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Preface and History

One of the major features of this book is the considerable diversity of flavors in the recipes. The recipes are ORIGINAL and AUTHENTIC created by my great grand and grandmothers. They were developed from the mixed culture of New York City during the 19th Century. Some of the recipes are Jewish, Jewish-American, German, Japanese, Chinese, Italian and Polish. This could only happen in the City of New York and especially during the renaissance of culture – The “Gilded Age”.

In the early 1800’s, my great-grandparents started a restaurant/saloon business in the Bowery [Bow-er-y (bou'□-rē, bou'rē) pronunciation]. This was a section of lower Manhattan in New York City. The street that gives the area its name was once the road to Peter Stuyvesant's bouwerij, or farm. During this time, the Bowery was one of the city's leading entertainment areas and was populated with saloons and dance halls. Unfortunately by 1850 the Bowery was inundated with gangs, swindlers, and petty criminals. This forced my great-grandparents to relocate their business.

By the late 19th century, my grandparents were continuing the tradition set by my great-grandparents and were a large part of the Gilded Age scene. My Grandmother was a recognized “Master Chef”. Together they continued the culinary tradition of my great-grandparents who had established two restaurants in the theatre district. One restaurant was located on 28th Street, between Fifth Avenue and Madison. This restaurant catered to such celebrities as Tony Pastor, Lillian Russell accompanied by J. B. “Diamond Jim” Brady, [Thomas Edison](#), Marshall Field, Adolphus “Anheiser - Budweiser” Busch, Victor Herbert, and Sam Schubert. You could catch Billy Pollard doing a Scottish dance, hear Dora Pelliter sing her “Gilded Age” melodies. Political visitors included Mayors Hugh Grant and Theodore “Teddy” Roosevelt.

Diamond Jim Brady was a main attraction because of his constant companion Lillian Russell and the sheer volume of food he would ingest. She would eat like a [“pregnant bird”](#) and he like an “elephant”. Truthfully, he could only eat the equivalent of 8 people at each sitting. His favorite supper sometimes required pre-preparation a day in advance and

consisted of an appetizer of three dozen raw Maryland oysters (Privately, he frequently joked about the positive effect they had on him), six breaded soft-shell crabs (if in season), and a pot of Roasted Chicken or Fish soup. His main course consisted of two whole ducks; six or seven broiled lobsters with corn muffin/crabmeat stuffing, a Standing Prime Rib Roast or Baked Ham, and various side dishes. For dessert, the gourmand enjoyed pastries and an occasional cake or two. He frequented their restaurants and thoroughly enjoyed his special meals. My grandparents created special meals for him and named them (Diamond Jim Style) on the menu.

One such special meal was created for him and Miss Russell for her 27th birthday. Please note that the Birthday celebration was for two people. My Grandmother was born on the same day as Miss Russell and they shared a first name. Just one month prior to this day, my father was born. Miss Russell's Birthday Cake was created and only served to her. The cake never became a standard item on any future menus.

*Happy Birthday Miss Lillian and Helen
December 4, 1887*

Appetizers

*Raw Maryland Oysters
Breaded Soft-Shell Crabs
Pickled Herring*

Soups du Jour

*Golden Soup
Roasted Chicken Soup
Onion Soup
Lobster Cream Soup*

Bread

*Garlic Bread
Prune Muffins
Sour Cream Muffins
Corn Meal Muffins
Date and Nut Bread*

Entree

*Crispy Duck
Prime Rib Roast
Baked Ham*

Sides

*Creamed Onions
Hungarian Ferfel
Chopped Vegetable Liver
Harvard Beets*

Dessert

*Strudlets
Hungarian Pastries
Prize Winning Apple Cake
Honey Cake
Hazel Nut Cake
Birthday Cake*

Cookies

*Swedish Spritz Cookies Hungarian Cookies
Beverages, Liquors, Wines of Choice and Lemon Spritz Soda*

Occasionally meals were created or reproduced for other important guests. One was Theodore "Teddy" Roosevelt, who later became the Governor of New York State and 26th President of the United States. One of his favorite dishes was "Baked Corned Beef".

On Holidays, grandmother would carry on a tradition started by my great-grandmother and dole out Chicken, Beef Pie, various cakes and Hungarian Goulash (recipes are included in this book) in the old Bowery. Giving back to the community they both so loved.

Feast on Gay Nineties Recipes from My Grandparents
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The image is a photograph of an Original Oil Painting of Lillian Russell on her 27th Birthday (The portrait was completed in December 1887). The oil painting was a present to my Grandmother by Lillian Russell.

Lillian Russell – Original Oil Painting. Ms. Russell was 27 when this portrait was completed. At this age, she was admired for her "hour-glass" figure.

VISIT OUR WEBSITE AT: <http://www.gelb.com/lillianrussell/>

About the Portrait

The portrait above is of the actual oil portrait commissioned by Lillian Russell in 1887. The Oil Painting was completed for her birthday on December 4, 1887. She gave the portrait to her good friend, my Grandmother, who also shared her Birth date.

In the late 1800's, photography was not in COLOR and was more a skill than a science. In her youth, she never found time to allot to artist's who wished to paint her. This oil portrait is a "one-of-its-kind". As of matter of fact, our research does not show any formal sittings for an oil portrait until some six years later.

COLLECTORS STRIVE TO OWN A RARE PORTRAIT BY A RECOGNIZED FAMOUS ARTIST. YOU NOW HAVE THE OPPORTUNITY TO OWN A CANVAS THAT IS NOT AVAILABLE ANYWHERE IN THE WORLD.

YOU WILL NOT FIND THE ORIGINAL PORTRAIT IN A MUSEUM BECAUSE IT HANGS IN A PRIVATE COLLECTION IN OUR VAULTS. IF WE WOULD AUCTION THIS PORTRAIT THE BIDS WOULD BE IN THE HIGH FIVE FIGURES.

WE ARE OFFERING YOU THE OPPORTUNITY TO POSSESS YOUR OWN AUTHORIZED AND CERTIFIED CANVAS REPRODUCTION OF THE OLDEST OIL PAINTING OF LILLIAN RUSSELL.

THIS IS THE OLDEST OIL PAINTING OF HER AND AS SUCH, IS A RARE COLLECTORS ITEM.

Every room needs a focal point. Why not an eye-catching period piece THAT IS A COLLECTOR ITEM. A piece that is not in the mass markets. The portrait is a powerful image of Lovely Lillian Russell the Queen of Comedy and Operetta in the late 1800's. The portrait is not only decorative but adds the powerful colors to your room.

For the record, the original frame is made of stained oak with a silver inlay. This is a museum quality copy of the original artwork. It is an unusual gift for someone who has everything and makes a MAGNIFICENT LIVING ROOM PORTRAIT.

If you wish to purchase a canvas please visit our website at:
<http://www.gelb.com/lillianrussell/>

About the Artist – Maurice Ingres

Artist Biography: Maurice Ingres lived most of his life in New York City. Experts say that his very early work was most magnificent. His use of colors and strokes were gay and light. Below we have an explosion of the high-resolution .TIF image of the portrait. While a young struggling artist, he caught the attention of Lillian Russell who commissioned him for \$250.00 (a lot of money in 1887) to paint her in oil. Lillian Russell was instrumental in assisting his career. Her portrait was never shown in public, as mentioned she commissioned it for a present and not the public.

About the Master Chef – Hélène Carrière Gelb

Born December 4, 1860 in Nice, France, Helen Gelb (nee Hélène "Helen" Carrière). She was one of the youngest students (age 15) to study privately under Master Chef Georges Auguste Escoffier. After completing her courses, she relocated to New York City and married a prominent second-generation restaurateur and created an entire new cuisine based upon German, Hungarian and Jewish cultural heritages adding to each dish her French culinary expertise.

Introduction

This cookbook is dedicated to my great grandparents and grandparents and the wonderful heritage they left me. My wife and I can trace our heritage back to the late 1700's when our families first relocated to the United States. Hers came up the Mississippi River and settled in Missouri.

The recipes are ORIGINAL and date stamped to the 1880's. My mother meticulously documented them. Her household hints were added in the 1940's.

The recipes are tried and proven by my grandmother (the Master Chef) who with my grandfather ran two very successful restaurants in New York City.

New York City was at the end of the 19th Century "The Naughty Nineties" and during this period a melting pot of cultures. The recipes in this book reflect this atmosphere.

This cookbook consists of the food of the day. The ingredients have not been altered to conform to today's craze on carbohydrates, salt, saturated fats and cholesterol. The recipes are pleasing to the palate and economical to reproduce. Most of the recipes have a short cooking time and very little preparation is necessary.

These are the recipes which are sought after by friends and neighbors, and which circulate from kitchen to kitchen. I am happy to be able to share with you these recipes.

TABLE OF MEASURES

3 tsp. = 1 tbsp.
2 tbsp. 1/8 cup
4 tbsp. = 1/4 cup
8 tbsp. = 1/2 cup
1/4 lb. = 8 tbsp. or 1/2 cup or 1 quarter lb. of butter
12 oz. of flour is 3 cups of flour.

16 tbsp. = 1 cup
1 oz = 1 tbsp. butter
1/2 lb. = 1 cup
1 lb. = 2 cups

Sizes of cans and contents of each in cups:

No. 1 can = 1 1/2 cups
No. 2 can = 2 1/2 cups
No. 2 1/2 can = 3 1/2 cups

No. 3 can = 4 cups
No. 10 can = 13 cups

TABLE OF PROPORTIONS

1/2 lb. = 1 cup
1/4 lb. = 1/2 cup
1 lb. = 2 cups
6 egg yolks = 1/2 cup
5-6 egg large whites = 1/2 cup
10 large eggs in shell = 1 lb.
1/4 can of a lb. can of lard = 1/2 cup
1 tsp. Baking Powder to each cup of flour for a cake
2 tsp. Baking Powder to each cup flour for biscuit, waffles or muffins

2 cups granulated sugar = 1 lb.
4 cups flour = 1 lb.
3 cups brown sugar = 1 lb.
3 cups powdered sugar = 1 lb.
1 tsp. Soda to 1 cup molasses
1/2 tsp. Soda to 1 cup sour milk

HOUSEHOLD HINTS

To return recipes to the original Jewish components substitute shortening for butter when the recipe also calls for dairy products. Also substitute butter for lard (pig fat) when lard is called for.

The greatest gift Great-Grandma ever received was rolls of wax paper for cooking given to her by Thomas Edison.

A broiled steak is made infinitely more intriguing and delicious if a bit of mustard or garlic is rubbed over it before broiling.

To turn sweet milk sour add 1 tsp. lemon juice to each cup of milk.

To glaze top of rolls, cookies or pies, brush top before baking with 1 egg white slightly beaten with 1 tsp. of milk.

Soak walnuts in hot water and the meats will come out whole.

Twice as much juice out of lemons if you first heat them in hot water before squeezing them.

Brown sugar may be kept moist by slipping a washed whole apple into can and covering tight.

Powdered sugar may be kept from lumping if transferred to fruit jar or some container, which is airtight, immediately upon opening the package.

Lard or shortening may be measured easily and accurately by placing in a measuring cup, 1 cup water minus the amount of fat you wish to measure, then add the fat until cup is full. (If you wish one-third cup fill up two-thirds full of water and add fat until cup is full.)

To keep vinegar clear, add from ½ to 1-tsp. salt to vinegar. This helps to prevent the growth of unsightly "mother" in cruet.

Never put meringue on hot pie filling, it will form syrup between filling and the meringue.

Volume of egg whites may be increased by adding ½ tbs. water to each egg white beaten.

Fat used in this cookbook could be lard, bacon fat, chicken fat, duck fat or shortening. Most of the time butter is substituted for shortening.

Master Chef Butcher Information

The best guide to beef and port cuts is available on the Internet at: <http://www.gourmetsleuth.com/beefcuts.htm>. Remember that all great Master Chefs had to be trained butchers.

Equipment and Supplies Available at that Time

- 1) There were Oven Thermometers in the 1890's. As a matter of record, Grandmother was before her time and had a friend in Ohio who gave her a prototype of an Oven Thermometer invention.**
- 2) Cast Iron Wood Burning Broilers were available.**
- 3) Lard (pig fat) was available in 1862. Crisco shortening was not invented until 1911.**
- 4) Utensils were made of Cast Iron.**
- 5) 1837: John Lea and William Perrins Invent Worcester Sauce.**
- 6) 1853: Evaporated Milk Invented.**
- 7) 1856: Condensed Milk Invented.**
- 8) 1856: Canned Tomato Paste and Tomato Sauce Appeared**
- 9) 1868: Compressed Yeast in Packages Invented**
- 10) 1869: Canned Food Appeared**
- 11) 1872: Wax Paper Invented by Thomas Edison.**
- 12) 1876: Tomato Ketchup Invented.**
- 13) 1890: A1 Steak Sauce Invented.**
- 14) 1890: A St. Louis Doctor develops Peanut butter.**
- 15) 1897: Fruit Jell-O® Invented.**
- 16) 1899: Condensed Soup Appeared**
- 17) 1899: Instant Coffee Invented.**

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How to Make Liquid BBQ Smoke

In the 1890's concentrating the moisture from burned woods made liquid smoke. Master Chefs had their Soux Chefs burn the wood and concentrate the moisture, which is then bottled to make our hickory liquid smoke, by placing the wet wood over hot glowing charcoal and catching the effluent in a mixture of water, vinegar, and molasses. Varieties of liquid smoke were made from apple, hickory, and mesquite woods. The liquid was then added to a BBQ sauce recipe like the one in this book. This BBQ sauce was used to flavor items like spare ribs, sausages, hams, etc.

How to Make Vanilla, Almond, Pineapple, etc. Extracts

Extracts are prepared by placing rinds of lemon, orange or ground up almond in 180 proof alcohol and heating for 30 minutes. When heating the alcohol place a saucer over pan and ice cubes on top. This acts as a condenser so that you do not boil over the alcohol early. The mixture is then reduced almost to dryness.

**ALL AUTHENTIC ORIGINAL RECIPES
(298 Recipes)**

**Dinner Entrees
Meat, Fish and Poultry
(59 Recipes)**

[Chopped Liver](#)
[Breaded Soft-Shell Crabs](#)
[Broilers and Savory Sauce](#)
[Broilers and Stuffing](#)
[Peking Duck \(Diamond Jim Style\)](#)
[Broiled Lobsters with Crab Stuffing \(Diamond Jim Style\)](#)
[Chicken En Casserole](#)
[Chicken Cacciotora](#)
[Chicken Pie #1 with Chardonnay](#)
[Chicken Pie #2 with White Wine](#)
[Beef Pie](#)
[Crowned Pork Roast](#)
[Stuffed Breast of Veal](#)
[Swiss Steak with Rice](#)
[Mustacholi](#)
[Hungarian Goulash](#)
[Hungarian Palacsintena](#)
[Meat Ball Casserole](#)
[Individual Beef Roasts](#)
[Veal Fricassee](#)
[Potato Dumplings](#)
[Veal and Mushrooms on Noodles](#)
[Lung Worst](#)
[Boneless Stuffed Leg of Lamb](#)
[Stuffed Derma \(Kishka\)](#)
[Oysters Rockefeller](#)
[Russian Cholnt](#)
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[Fish a la Reino](#)
[Meat Stretcher](#)
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[Shishkabob](#)
[Barbeque Spare Ribs \(Kosher Style\)](#)
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[Broiled Sweet Breads in Chili Sauce](#)
[Baked Beans with Smoked Meats](#)
[Standing Prime Rib Roast \(Diamond Jim Style\)](#)
[Baked Virginia Ham \(Diamond Jim Style\)](#)
[Brisket \(Pot Roast – Diamond Jim Style\)](#)
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[Battered Fried Fish \(Japanese Style\)](#)
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[Chow Khan](#)
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[Beef Stew](#)
[Beef Stew with Vegetables](#)
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[Italian Meat Sauce](#)
[Lamb Chop Surprise](#)
[Lobster Shellfish Nice \(Victory\)](#)
[Stuffed Cabbage #1](#)
[Stuffed Cabbage #2](#)
[Beef Patty Casserole](#)

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[Cucumber Salad \(Burpless\)](#)
[Raw Spinach Salad](#)
[Carrot and Raisin Salad](#)
[Spring Salad](#)
[Macaroni Salad](#)
[Tuna and Macaroni Salad](#)
[Halibut Fish Salad](#)
[Salad Mold](#)
[Veal Salad](#)
[California Dip Salad](#)
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[Creamed Onions \(Winfield Scott\)](#)
[Bread Stuffing](#)
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[Mushroom Rice](#)
[Mushroom Omelet](#)
[Cheese Omelet](#)
[Matzoh Meal Noodles](#)
[Hungarian Ferfel](#)

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[Harvard Beets](#)
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[Clam Chowder \(Diamond Jim Style\)](#)

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[Prune Muffins](#)
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[White Cake](#)
[Golden Layer Cake](#)
[Layer Cake](#)
[Velvet Cake](#)
[Layer Cake with Pineapple Filling](#)
[Buttercup Cake](#)
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[Butterscotch Cake](#)
[Butter Cake](#)
[Honey Cake #1](#)
[Honey Cake #2](#)

[Honey Cake #3](#)
[Passover Sponge Cake #1](#)
[Passover Sponge Cake #2](#)
[Passover Sponge Cake #3](#)
[Lemon Coconut Sponge Cake with Lemon Filling](#)
[Orange Cake Delight with Orange Filling and Frosting](#)
[Pure Honey Cake](#)
[Sponge Cake](#)
[Orange Sponge Cake](#)
[Hazel Nut Cake for Passover](#)
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[Haman Taschen with Poppy Seed Filling or Prune Filling](#)
[Pound Cake](#)
[Pineapple Up-Side Down Cake](#)
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[Fudge Cake](#)
[Brown Sugar Fudge Cake with Quick Chocolate Filling](#)
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[Chocolate Cake #2](#)
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[Feather Devil's Food Cake](#)
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Recipes
Dinner Entrees
Meat, Fish and Poultry

Chopped Liver

Cover and fry ½ lb. Chicken Liver in a little chicken fat. Sauté 3 medium size onions. Cool both liver and onions and grind in meat grinder. Put in crumbs from one stale roll and one hard-boiled egg. Add chicken fat and salt to taste.

Breaded Soft-Shell Crabs

Six soft-shell crabs, dressed	flour
Salt and pepper	bread crumbs

Dress soft-shell crabs by turning belly up and removing their digestive tract. Triangle shell area on underside. Make up seasoned flour mixture with salt, pepper, breadcrumbs and flour. Coat well both sides of crab. First dredge in mixture, then dip in milk and then dredge again in flour mixture. Place breaded crabs in a frying pan and fry in oil heated to 375-degrees. Cook crabs on each side, turning once, until golden brown (about 4 minutes on each side). Drain on paper towels. Crabs may be eaten with ketchup or tartar sauce or they can be eaten as-is.

Broilers and Savory Sauce

Dust salt and pepper over halves of split broilers. In skillet put ¼ cup fat, 2 tablespoons each of chopped onion, parsley, mushrooms, celery. Add chickens, cover; cook 20 minutes. Remove chickens, sprinkle with fine crumbs, and broil 20 minutes. Thicken mixture in skillet to make the sauce. Season to taste. Serve at once on chicken.

Broilers and Stuffing

Place split 2 lb. Chicken skin side down on ovenproof dish. Broil 15 minutes. Cook ¼ lb. Sliced mushrooms and 1 tbsp. Chopped onion in 3 tbsp. Fat until tender. Add ¼ cup boiled rice, pepper, salt, ¼ tsp. poultry seasoning, 1 beaten egg, and mix. Pack into chicken. Broil; skin side up, about 20 – 30 minutes.

Peking Duck (Diamond Jim Style)

1 quart boiled water	1 Peking duck, about 6 lbs.
2 cups molasses	2 cups soy sauce
¼ cup honey	

In a large pot, bring the water to a boil. Place the duck in boiling water and simmer for 7 minutes. Let cool and dry. While the duck is cooling, in a saucepan, mix molasses, soy sauce and honey. Bring mixture to a boil. Cover duck with marinade and hang duck by neck overnight. Do not refrigerate.

The next day: Preheat oven to 450 degrees. Drain and pat duck dry. Stand duck in a roasting pan by placing a can in its cavity and the can and duck in a pie plate to catch the drippings. Add ½ cup of water to pan but do not place water in the pie

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plate that is catching drippings. Roast 1-¼ hours. Baste with duck drippings after about 45 minutes of cooking and every 15 minutes after that until duck is done. Immediately cut duck into eight sections and serve crackling hot. Save duck drippings, as they are the best cooking fat you can use for cooking.

Broiled Lobsters with Crab Stuffing (Diamond Jim Style)

4 lobsters	¼ lb. butter
Corn muffin, crumbled	1 cup crab meat

Using a sharp knife cut lobsters and split in half. Do not cut completely through lobsters. Just enough to split them and lay them open. Dress lobsters by removing the digestive sack behind the eyes and the digestive tract between tail and the sack. Scoop out the green tomalley and roe and mix in bowl with crumbled corn muffin and crabmeat and half the butter. This makes a paste, which you will use to stuff the lobster breasts. Cut the remaining butter into slices and place over tail and on top of tomalley mixture. To make sure that tails do not curl up during broiling cut the membrane between the tail ribs. Broil five inches from the flame for approximately 8 – 10 minutes; cooking lobsters on a cookie sheet two at time. Serve with melted butter, immediately.

Chicken En Casserole

For four people use two broilers cut into quarters. Dust with flour, salt and pepper. Brown slightly in pot. Now place a layer of chicken and a layer of carrots, onions and mushrooms in casserole using about five each of carrots and onions. Mushrooms should be cooked and browned before using. Alternate chicken and vegetables until all is used, bake in oven until tender about one hour. Baste with sauce from casserole.

Chicken Cacciotora

1 frying chicken	1 red pepper, chopped fine
Salt and pepper	1 clove garlic, minced
¼ cup olive oil	1 cup canned tomatoes
1 green pepper, chopped fine	1 cup sliced mushrooms

Cut chicken into pieces for serving, season with salt and pepper and dredge lightly with flour. Heat olive oil in skillet, brown chicken thoroughly on all sides. Add onions, green and red pepper, garlic and canned tomatoes season with salt and pepper. Cover and simmer gently for 1-½ hours, then add sliced mushrooms and simmer 30 minutes longer.

Chicken Pie #1 (with Chardonnay Wine)

1 cup cooked chicken	2 potatoes cooked, cut in pieces
1 cup cooked carrots	4 tablespoons flour
4 cup cooked celery	2 cups chicken broth
6 tablespoons water	Baking Powder biscuit dough
12 small white onions or 2 regular onions cut in quarters	

Arrange chicken, onions and vegetables. Meanwhile heat chicken broth (add Chardonnay wine ¼ cup); stir in flour mixed to a paste with water, boil 5 minutes,

stirring frequently. Pour this sauce over chicken and vegetables. Bake in over at 350 degrees for 25 minutes. Prepare biscuit dough. Roll to ¼ inch thickness. Cut with doughnut cutter. Arrange on chick and bake another 20 minutes. **Baking Powder biscuit dough is recipe in this book.**

Chicken Pie #2 (with White Wine)

2 ½ - 3 cups chicken	½ tsp. salt
1 cup gravy	1 egg
1 cup flour	¼ cup chicken soup
1 tsp. baking powder	2-tsp. lard

Season chicken well (add ¼ cup of white wine) and put into baking dish. Sift flour, baking powder and salt. Combine egg yolk and melted fat, 1/8 cup white wine and soup. Add gradually to dry ingredients. Beat until smooth. Fold in stiffly beaten egg whites. Pour batter onto meat and bake until brown, 30 minutes at 400 degrees.

Beef Pie

2 lbs. beef chuck	4 potatoes, cut in eighths
4 carrots cut	2 cups boiling water
5 small onions, whole	salt to taste
5 tbsp. Flour	lard

Baking Powder biscuit dough is recipe in this book.

Cut meat in small pieces. Dip in flour and brown slightly in fat. Put all above ingredients in casserole and bake in oven at 350 degrees for about 2 hours. Cut biscuit dough in doughnut shape and put on for the last 20 minutes instead of regular crust.

Crowned Pork Roast

1 - 6 to 7 pound center-cut loin of pork tied into a crown roast, bones facing outward	
½ cup tomato puree	½ cup honey
½ cup red wine vinegar	1 tbs. ground cumin
¼ cup Bourbon	Salt and pepper
1 carrot roughly chopped	1 onion roughly chopped
1 celery stalk roughly chopped	1/2-cup dry white wine
3 tbs. flour	3 tbs. butter
1 tsp. coarsely ground black pepper	2 cups chicken broth

Tie the pork roast into the traditional crown roast shape, chine (shin) bone removed, split between the ribs to facilitate the formation of the crown shape. Keep chine (shin) bones, which will be used to roast the meat on to, avoid burning the bottom. In a saucepan over medium heat combine tomato puree, honey, vinegar, black pepper, ground cumin and garlic. Bring the ingredients to a simmer and cook for 20 minutes before removing from the heat and adding the bourbon.

Season the roast with salt and pepper. Place the chine bone in a roasting pan and place the pork roast on the bones: this will prevent the bottom of the roast from burning. Place the roasting pan into the oven and cook at 425 degree for 20 minutes before turning the heat down to 350 degrees. Bast the roast every 15 minutes with

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spice mixture. Add the roughly cut vegetables roast at a rate of 25 minutes per lb. Remove the roast from the pan and allow to stand for 20 minutes before carving. While the roast is resting make the quick pan gravy by pouring off all of the rendered pork fat, leaving the rough cut vegetables in the pan. Heat the roasting pan on top of stove and continue to cook the vegetables with the chine bone. Carefully deglaze the pan by adding the wine allowing most of the liquid to cook off before adding the hot chicken broth, reducing the heat to a simmer. Separately in a saucepan combine the 3-tbs. of butter with the flour and cook about 3 – 4 minutes gently to make a light brown stock. Stirring vigorously add the brown gravy to the simmering stock and whip the ingredients together to avoid lumping. Add any remaining marinade to the stock, and then cook for 5 minutes before straining through a fine mesh strainer.

Stuffed Breast of Veal (Curry and Sausage)

2 – 5 lb. breast of veal	10 stale hard rolls
4 medium onions	3 tbs. ground thyme
1 tbs. salt	1 tbs. pepper
2-tbs. paprika	4 eggs
1 tbs. oil	brown sugar
2 cups orange juice	½ cup water

PREPARING THE MEAT:

From each breast of veal remove ribs but keep one rib to act as base your roaster. Carefully separate and discard sheath in breast. There will be two per breast. This will leave you with just the veal from the breast.

STUFFING:

Place stale rolls in hot water; soak until saturated and then squeeze dry. Separate sweat 3 onions in 1-tbs. oil until clear; set aside to cool. In bowl, add saturated bread; eggs and mix thoroughly. Add onions; salt, pepper and paprika and mix thoroughly. Taste raw mixture until spices meet your palate requirements. If necessary add more thyme. For variation add curry and/or fried pieces of sausage to the mixture.

ROAST PREPARATION:

Place 1 meat from one breast of veal on cutting board add stuffing and then add second breast of veal to top. Use skewers to seal sides so that stuffing will not easily run out of meat. Place on top of ribs in roaster. Rub top of veal with olive oil and coat with brown sugar. Add orange juice and water to roaster and remaining onion roughly chopped. Cover covered in oven at 325 degrees until meat is fork tender. In the last 20 minutes uncover roaster to brown meat. Make gravy from remaining liquid by adding flour in cold water until thickens.

Swiss Steak with Rice

¼ cup flour	1 clove garlic, cut in half
2 tsp. salt	2 large onions, sliced
2 tsp. paprika	1/3 cup shortening
½ tsp. pepper	½ cup uncooked rice

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1 ½ cups canned tomatoes
1 lb. Steak (cut into small portions)

1 ½ cups hot water

Mix flour with salt, paprika and pepper. Rub steak with garlic and roll in seasoned flour. Brown onions slightly in melted shortening. Remove the onions. Sear the meat on both sides (but do not brown) and put in greased casserole dish. Place onions, rice and tomatoes on top of meat. Add remainder of flour mixture to shortening in skillet and blend until smooth. Add hot water gradually and cook until smooth. Strain over the meat in casserole. Cook, covered, at 375 degrees for 1 hour or until meat is tender. Serves about 6.

Mustacholi

1 lb. Chuck steak
1 No. 2 can tomatoes
2 stalks celery cut into small pieces
1 green pepper medium size
Chili powder, salt and pepper to taste.

2 onions, med. Size, cut small
1 small can pimientos
1 tbsp. Olive oil

Put the oil in a pot and place over a moderate fire; add cut up meat and onions, and allow cooking until slightly brown. Add all other ingredients, cut into small pieces and season to taste. Cook over slow fire for 3 hours. Noodles or macaroni are good to serve with this dish.

Hungarian Goulash

2 lb. Lean beef
¼ cup flour
2 tbsp. Drippings or fat
1 tbsp. Paprika

1 tbsp. Salt
2 onions
1 clove garlic
1 cup hot water

Cut beef into small pieces and roll in flour, pressing in as much flour as possible. Place pot on the fire with dripping or fat, when fat sizzles put the beef in; add salt and paprika, stir until thoroughly brown; add 1 cup of hot water and onion cut fine and garlic. Cover and allow cooking very slowly until tender. Serves four.

Hungarian Palacsintena Hortobágyi Palacsintena

1 lb. diced leg of veal
1 medium onion, chopped
½ cup sour cream

2-tbs. fat
1 tsp. paprika
salt and pepper to taste

Make a stew by mincing the meat and onion, mixed with 2 tablespoons of sour cream, and add salt and pepper to taste. Boil the juice of the stew together with the sour cream. Make up 12 palacsinta and fill with the minced meat, tucking in the ends. Arrange in an ovenproof dish and pour the paprika and sour cream sauce over the pancakes. Heat through in the oven, sprinkle with sour cream and serve decorated with parsley.

For variation: You can substitute slices of ham for the veal meat. In this case, you will rap slices of cooked ham inside the pancake (Palacsinta) and make the stew out of boiled potatoes. Sauté the onions in 1 tablespoon of fat. Boil about 3 medium

white potatoes. Mash the potatoes; add the sour cream, sautéed onions, salt and pepper. The photo, I have attached to this recipe shows the cross section of the wrapped slices of ham and potato. **[Note: recipe for Hungarian Palacsinta is in this cookbook.]**

Meat Ball Casserole

1 ½ lb. ground steak	1-cup chicken soup
1 egg	1 onion
2 tbsp. Parsley, chopped	chicken fat
1 can tomato soup	

Brown onion in a little chicken fat. Add egg and parsley to ground meat. Form into balls and brown in the onion and fat for about ten minutes. Add tomato soup and chicken soup. Cover and cook till done, about 40 minutes.

Individual Beef Roasts

Order lean, boneless steaks cut thin – about ¼ inch, and cut into individual portions, about 4 by 6 inches. Spread each steak with your favorite bread dressing, **(Use Bread Stuffing recipe in book)** rather highly seasoned, roll up and tie with cord or fasten with toothpicks. Brown all over in small amount of fat in frying pan, then remove to baking pan (greased), pour over some tomato soup, sauce or canned tomato (about a cup full). Bake until meat is soft, about 1 hour, depending on tenderness of steak. Cover while baking and baste occasionally. There should be rich gravy when done.

Veal Fricassee with Potato Dumplings

1 ½ lb. Shoulder of veal (Cut for stewing)	6 carrots
2 tbsp. Fat	1 ½ cups water
1 cup diced celery	1-tsp. salt
12 white onions	1/8 tsp. pepper

Dust veal with flour, salt and pepper. Brown in hot fat; add the vegetables, water and seasoning. Cover and simmer until the meat is tender. Add the dumplings, cover tightly and continue cooking for 12 – 15 minutes.

Potato Dumplings

1 cup grated raw potatoes	1/8-tsp. pepper
2 cups stale bread crumbs	¼ tsp. baking powder
1 grated onion	1 egg well beaten
¼ tsp. salt	

Mix ingredients in order given (left side first), form small balls size of marbles. Drop into boiling stew (above).

Veal and Mushrooms on Noodles

3-lb. Veal steak ¼ to ½ inch thick	¼ cup chopped green pepper
½ cup flour	Dash of pepper
½ tsp. salt	2 tsp. Paprika

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4 - 6 oz. canned sliced mushrooms 1 can tomato sauce (8 oz.)
10 oz. Of your favorite noodles 1 cup hot beef stock

Pound meat thoroughly with meat pounder or edge of plate. Cut in small pieces. Combine flour and seasonings. Coat meat in flour mixture. Brown in hot fat. Place in baking dish. Drain mushrooms; add hot beef stock, pour over meat. Bake in moderate oven 350 degrees for 30 minutes. Combine tomato sauce, green pepper, mushrooms and pour over meat. Bake additional 15 minutes. Meanwhile cook noodles tender in boiling salted water. Drain. Baste meat with sauce just before serving. Serve over hot noodles. 8 - 9 servings.

Lung Worst

1 cup (½ white and ½ black) 1 tsp. salt, pepper and paprika
2 eggs, beaten ¼ tsp. dill
¼ tsp. oregano and basil ½ cup red wine
2 cloves garlic ¼ cup beef blood
2 lbs. meal fat, pig brains, heart, liver, jowls, kidneys, stomach, tongue mixed.
½ cup beer

Boiled calves lung (USDA now prohibits selling of lung so substitute meal fat, beef blood, pig brains, heart, liver, jowls, kidneys, stomach, tongue.) Addition of preservatives such as salt, herbs, spices, beer, wine, and eggs are added. The ingredients are finely ground. Take 1 cup rice, washed and mix raw white or black rice with the cooked lung ingredients. Season with salt, dill, paprika, 2 cloves of ground garlic, oregano, basil, wine and eggs. Parboil 1 hour. Stuff into derma **(derma is a beef casing that you can get at a Kosher butcher shop)**. Put into pan. Bake till brown. Serve with Ferfel Hungarian **(recipe in book)**.

Boneless Stuffed Leg of Lamb

3 tbs. olive oil 6 cloves garlic, crushed
4 - 5 lb. boneless leg of lamb 1 ½ tsp. crumbled dried rosemary
1 onion crushed 1-cup dry red wine
1 ½ cups beef broth 1 cup water
1-tbs. cornstarch dissolved in 2-tbs. cold water 6 carrots uncut
3 stalks celery 5 baby potatoes, halved

Pat the lamb dry, arrange it, boned side up, on a work surface, and season it with salt and pepper. Rub with 2 tbs. of oil. Spread the lamb evenly garlic, onion, carrots and celery laid lengthwise, potatoes, leaving a 1-inch border around the edges. Beginning with a short side, roll it up jellyroll fashion, and tie it tightly with kitchen string. The rolled and tied roast may look ungainly, but it will improve in appearance when cooked. Transfer the lamb to a roasting pan and rub it all over with the remaining 1-tbs. oil, 1-tsp. rosemary and salt and pepper to taste. Add water and roast the lamb in the middle of a preheated 325-degree oven for and roast the lamb for 1 to 1 ½ hours more (a total of 20 minutes per pound of boneless meat. Transfer the lamb to a cutting board and let it stand for 20 minutes.

While the lamb is standing, skim the fat from the pan drippings and set the roasting pan over moderately high heat. Add the wine, deglaze the pan, scraping up the brown bits, and boil the mixture until it is reduced by half. Strain the mixture through a fine sieve into a saucepan; add the broth, the remaining 1/2-teaspoon rosemary, remaining water, and any juices on the cutting board. Boil the mixture

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until it is reduced to about 2 cups. Stir the cornstarch mixture, add it to the wine mixture, whisking, and simmer the sauce for 2 minutes. Season the sauce with salt and pepper and keep it warm. Discard the lamb strings; slice and arrange on a heated platter.

Stuffed Derma (Kishka)

2 cups flour	1-cup matzo meal
1-½ teaspoons salt	1 tablespoon salt (for boiling)
¼ teaspoon pepper	1 teaspoon pepper (for boiling)
½ cup grated carrots	1 small onion, grated
1 teaspoon poultry seasoning	
1 cup melted schmaltz (chicken fat) or chopped suet	
108 inches clean beef casings (buy at a kosher butcher)	

Wash casings in cold water and cut into 12-inch lengths. Tie one end of each length tightly with white sewing thread. Turn casings inside out. Combine flour, matzo meal, seasonings and schmaltz or suet. Adjust the poultry seasoning to taste. You may wish to add additional poultry seasoning. Fill each casing loosely with this stuffing and tie the remaining end. Drop into rapidly boiling water and boil 10 minutes. Drain. When cool enough to handle, scrape fat off the casings with the dull edge of a knife. Add 1-tablespoon salt and 1 teaspoon pepper to 1 gallon of water at a rolling boil. Simmer uncovered for 3 hours. Remove from water and bake until brown. Refrigerate and then slice pieces about 1 inch thick and fry them on both sides.

Oysters Rockefeller

24 oysters on the half shell	Rock salt
½ cup butter	4 medium shallots, chopped
½ teaspoon dried tarragon	¼ cup chopped parsley
2 cups torn spinach leaves	Salt and pepper
2 to 4 tablespoons Pernod or other anise-flavored liqueur	

Drain the oyster liquor from the oysters, which your fish retailer can shuck for you. Preheat oven to 450 degrees. Spread rock salt to a depth of 1/2 inch in a shallow baking pan large enough to hold oyster shells in a single layer. Place pan in oven. In a large skillet, melt butter over medium heat. Add shallots, tarragon and parsley. Sauté 4 to 5 minutes. Add spinach and cook until limp.

Blend mixture, add liqueur and 1 tablespoon oyster liquor. Process until smooth. Season with salt and pepper. Cool slightly and spoon mixture over each oyster, spreading to cover. Remove baking pan from oven; nestle oyster shells in hot salt. Return baking pan to oven and bake 4 to 5 minutes or until hot and bubbling. Serve immediately. Makes 4 to 6 appetizer servings.

Russian Cholnt

5 lbs. Potatoes	1 onion
1 lb. Kidney beans	salt
Stuffed derma (see recipe in book)	pepper

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Put ingredients into a heavy utensil, adding the potatoes last. Cover with a piece of brown paper (this is a Russian trick for giving the potatoes a unique flavor). Add enough water to cover ingredients. Bring to boil and place in oven at 250 degrees to 300 degrees, heat at least 10 hours or overnight. Serves 12.

Tuna Casserole

2 – 7 oz. Cans white tuna	2 cups milk
2-tbsp. oil from canned tuna	2-tbsp. flour
½ tsp. salt	1 cup Potato Chips, broken
¼ tsp. pepper	1/3 cup Sherry

Drain oil from tuna. Put 2 tbsp. Tuna oil from can into top of double boiler. Stir in flour, salt and pepper. When blended and smooth, add milk gradually, while stirring. Cook over boiling water until smooth and thickened, stirring constantly. Add Sherry. Cover the bottom of a 1-½ quart casserole with ¼ cup potato chips. Top with 1/3 of flaked tuna, and then 1/3 of the sauce. Repeat, making 3 layers in all. Sprinkle remaining potato chips on top. Bake, covered, at 375 degrees for 20 minutes. Then uncover, and bake for 10 minutes until brown.

Salmon Patties with Mushroom Sauce

1 large can pink or red salmon	pepper and salt to taste
1 medium onion	bread crumbs
1 can cream mushroom soup	2 eggs

Combine ingredients, salmon, onion, eggs, salt and pepper. Shape patties, roll in breadcrumbs. Fry, steam or bake in well greased pan. When done pour mushroom soup which has been diluted with milk or water, over patties. Bake or steam for 20 minutes. Serve hot. Other fish like cod, flounder, shrimp may be used.

Fish a la Reino

1 tbsp. Butter	¼ tsp. paprika
1 cup flaked cooked or canned fish	1 tbsp. Flour
½ cup milk	1 hard cooked egg
½ tsp. salt	toast or crackers

Blend butter and flour in a saucepan, add milk gradually; stir until boiling and continue to cook for 3 minutes. Add seasonings, put fish into sauce, heat thoroughly, add sliced egg and serve on toast or crackers.

Meat Stretcher

Cooked left over meat	onion
Bread noodles	can tomato soup

Chop left over cooked meat; boil some broad noodles, brown the onion, combine meat, noodles, browned onion and can of tomato soup. Grease baking dish and bake mixture until browned at 350 degrees.

Gefilte Fish #1

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1 ½ lb. Carp
2 lbs. Whitefish
2 lbs. Yellow Pike
Salt and pepper to taste

2 medium size onions
½ cup matzoh meal
2 eggs

Have fish filleted and save head and bones. Grind fish and place in chopping bowl. Grate onions and add to fish with matzoh, eggs, salt and pepper. Add ½ cup water and chop thoroughly. Shape fish into balls, keeping hands moist with cold water at all times.

Sauce:

2 large onions cut in small pieces
4 stalks celery, sliced

3 carrots, diced

In a large pot place onions, carrots and celery. Add bones and heads of fish, with all bones and head cleaned thoroughly of veins and eyes. Cook in 1 quart of water, and when boiling add fish with enough water to cover if necessary. Add salt and pepper. Cook simmer slowly for 3 ½ hours.

Salmon Baked in Sour Cream

1 ½ lb. Salmon steak
1 ½ tsp. salt
1 cup thick sour cream
1 tbsp. White vinegar

¼ tsp. celery salt
1 tbsp. Grated onion
dash of cayenne pepper

Sprinkle steak with 1-tsp. salt. Place on greased baking dish. Combine sour cream and all seasonings. Pour over steak. Bake at 350 degrees. Basting when necessary with sour cream. Serves 6.

Shishkabob

3-lbs. boneless lamb shoulder cut in one-inch pieces. ½ cup soy sauce, 4-tsp. lemon juice, 2-tsp. curry powder, and 1-tsp. garlic powder. String 6 pieces of meat on pre-soaked wooden skewers, place in shallow pan. Combine remaining ingredients and pour over meat. Let soak about 2 to 3 hours. Broil 4 inches from heat about 20 to 25 minutes turning only once. Make about 10 servings.

Barbeque Spare Ribs (Kosher Style)

Soak about 3 lbs. lamb riblets or veal ribs in a mixture of 1-cup chicken broth and 1 cup of soy sauce, 2 tbsp. of honey, 3 cloves of garlic (crushed). Pinch of black pepper. Let meat soak at least 5 hours. Bake about one hour at 375 degrees. Variation: Use the BBQ Sauce Recipe that follows in this book to coat and dip after cooking.

Barbeque Sauce w/ Liquid Smoke

1 tbs. oil
¾ cup onions, chopped
¾ cup tomato ketchup
2 tbs. lemon juice
2 tbs. Worcestershire sauce

½ tsp. pepper
2 tbs. liquid smoke
¾ cup water
2 tbs. sugar
2 tbs. mustard

½ tsp. salt

Sauté onion in oil until soft. Add remaining ingredients. Bring mixture to a boil and then simmer for 40 minutes. Method for producing Liquid Smoke from either Hickory, Apple or Mesquite wood is in this recipe book. **[If you do not want to make Liquid Smoke use a commercial brand like Wright's Liquid Smoke]**

Broiled Sweet Breads in Chili Sauce

1 lb. Sweet breads
½ cup chili sauce
7 tbsp. fat
Stalk of celery

Parsley
1 onion
juice of ½ lemon

Soak sweetbreads in cold water 30 minutes, remove pipes and membranes, parboil sweetbreads in boiling, salted water to which lemon juice, a few sprigs of parsley, small onion and celery have been added. Cook 20 minutes or until tender, drain and core. Place in a shallow pan, pour over chili sauce and melted fat, and broil 20 minutes, turning occasionally. Server with sautéed mushrooms.

Baked Beans with Smoked Meats

1 lb. navy beans
1 onion finely chopped
¾ cup molasses
1 lb. salt pork cut into small pieces with rind intact and 1 smoked ham hock

½ cup brown sugar
¾ cup catsup
¼ cup maple syrup

Parboil salt pork for 20 minutes to reduce salt. Soak beans in cold water overnight. Drain; add 2-½ quarts fresh water in the morning. Cook slowly with salt parboiled salt pork until beans soft, approximately 1-½ hours. When skins burst they are soft enough. Drain and reserve liquid for further use later on. Add beans and salt port to casserole; add remaining ingredients and 2 cups of reserved liquid or more if necessary so that beans are not dry. Mix well bake at 425 degrees for 50 minutes or until top of mixture is brown. If necessary add more reserved liquid so that bean when cold will not turn to thick slurry. Variation: (1) At point where you add ingredients to casserole you can also add 2 smoked ham hocks for a smoky taste. After cooking peel meat from hocks and add to main dish OR (2) you can add some Liquid Smoke about 1 tbs. for flavor.

Standing Prime Rib Roast (Diamond Jim Style)

6 lb. Standing Prime Rib Roast (This rib roast must be a standing prime rib roast with the Delmonico steaks left on and include the first 4 – 5 ribs.)

Place standing rib roast in 450-degree oven for 20 minutes. Strain off 4 tbsp. of rendered fat. Discard remaining fat. Turn over temperature back to 325 degrees and continue to cook (time will be 20 minutes/lb. for rare-medium. This is the way Diamond Jim liked his Roast Beef) and bast every 20 minutes with gravy mix.

Gravy Mix:

5 carrots, sliced thin
1 large onion chopped fine

4 stalks of celery
1/8-tsp. salt

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¼ tsp. pepper	1 tsp. paprika
2-½ cups beef stock	1 can mushrooms
4 tbsp. rendered fat from roast (see above)	2-½ cups chicken stock
3 tbsp. flour	¼ cup pinor noir

Combine all ingredients except flour and bring mixture to a boil. Keep mixture on simmer and use to baste roast beef every 20 minutes. After roast beef is cooked add remaining gravy mix to roasting pan and bring to boil, add ¼ cup pinor noir and stir. Take hot mixture and strain capturing all the vegetables. Use a hand strainer to crush vegetables through a fine sieve. Discard filtered vegetables reheat and mix. Add flour dissolved in 3 tbsp. of water to thicken the gravy for serving.

Baked Virginia Ham (Diamond Jim Style)

10 lb. Cured Ham, Butt half only	whole cloves
Brown Sugar	2 cups Pineapple Juice

Score fat side of Ham in Diamond pattern. At intersection of each score add 1 clove. Add pineapple juice; cover top of ham with brown sugar. Roast at 325 degrees at rate of 20 minutes/lb.

Gravy: Take scrapings from roasting pan and add 2 tbsp. brown sugar and 1 cup of pineapple juice. Heat to boil for 5 minutes and add additional 1-cup pineapple juice with 2-tbsp. flour dissolved. This will slightly thicken the gravy.

NOTE: Save the bone to be used in the Pea Soup recipe and chop the pieces of ham fine for a ham salad.

Brisket (Pot Roast – Diamond Jim Style)

3 lbs. First Cut Plate which is the thin Brisket	1 onion chopped
2 cloves garlic, crushed	2 bay leaves
Pinch salt and pepper	paprika
Brown sugar	olive oil
1 cup water	10 small potatoes, red
6 carrots	3 stalks celery

Put Brisket in roasting pan and rub top with olive oil. Add onion, garlic, bay leaves, salt, pepper and top roast with paprika. Add water and top roast with large sprinkle of brown sugar. Cover and roast at 325 degrees for 30 minutes and then start basting every 25 minutes with juice from the roast until done. This is about 3 hours but test with fork until tender. After fork tender remove cover from roaster for 20 minutes to brown roast. [Note: If basting juice gets low, add another ½ cup of HOT water to the roasting pan.] In the beginning when you start to cook add the amount of Red or Regular Brown Potatoes (about 1 small potato per person) that you want cut into halves, add celery chopped rough, add about 1 whole carrot per person chopped LENGTHWISE and then in half. Monitor potatoes while basting and when done remove potatoes, carrots and celery only. The onion is left for stock.

Gravy: Take the stock and add 1-cup beef stock and 1 can of mushrooms. Heat gravy and stir. Reduce to 1 cup and add 1 tbsp. flour dissolved in cold water to thicken.

Japanese Style Steak

2 tbs. Salad oil	2 cups sliced celery
1 green pepper sliced in strips	1-lb. bean sprouts
1 ½ lbs. Steak cut in thin strips	¼ cup sugar
¾ cup soy sauce	1 can mushroom
6 oz. Mushroom stock	2 cups cooked rice
1-cup scallions, sliced in 1-in. lengths	2 onions sliced thin

Combine, oil and meat in skillet and brown. Mix sugar, soy sauce, and stock together and add to meat. Push meat to one side of skillet and add onions, pepper, and celery and cook 2 minutes. Add bean sprouts, mushrooms, and scallions. Cook 2 minutes more. Do not overcook. Stir well and serve immediately with rice.

Battered Fried Fish (Japanese Style)

3" of cooking oil	6 large scallops
8 Prawns remove legs, shell and devein	6 small asparagus
½ zucchini sliced ¼ inch thick	10 string beans
1 green pepper sliced ¼ inch thick	2 sweet potatoes, ¼ inch thick
1 carrot, sliced ¼ inch thick	1 medium onion sliced into rings
1 small eggplant, sliced ½ inch thick	

Heat oil until it smokes. One by one immerse ingredients in hot oil and cook until done. (About 3 minutes). Drain on paper and serve immediately. Also place a bowl of dry salt on table for people to dip into after they first dip the cooked ingredients into the dipping sauce.

DIPPING SAUCE:

¼ lb. diced dried tuna	2 soy sauce
¼ cup rice wine	4 tbs. sugar
Pinch of salt	¼ cup water
3 tbs. vinegar	

Mix all ingredients and bring to a boil. Add additional soy sauce and sugar to bring to your particular taste. Strain and serve cold.

BATTER MIXTURE:

2 cups rice flour	2 tbs. cornstarch
8 oz. seltzer	2 tbs. sugar
1 tsp. vanilla extract	

Mix flour, cornstarch, sugar and vanilla. Add seltzer until mixture becomes consistent with that of a pancake mixture.

Chicken Liver Entrée

½ lb. chicken livers	1 tsp. salt
2 tbs. Chicken fat	½ tsp. garlic salt
2 large onions, sliced	½ tsp. paprika
4 stalks celery	¼ tsp. pepper
1 can mushrooms, drained	

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Brown chicken livers slightly in chicken fat and set aside. Add onions, celery and mushrooms to fat and sauté together with salt and spices. Just before serving add livers and heat through. May be served over toast, cooked rice or cooked noodles for more substantial course.

Chicken Marengo

Sprinkle chicken fryer with salt and pepper. Heat ½ cup salad oil in a skillet. Add chicken; cook over low heat until lightly browned. Add ¼ lb. sliced mushrooms and 8 small white onions, peeled. Sauté until lightly browned. Pour off excess fat. Add 2 tsp. chopped parsley, 2 sprigs of thyme, 2 sprigs of oregano, 1 bay leaf, and 1 ½ cups chicken broth. Cover and simmer over low heat for about 1 hour or until almost tender. Thicken with 1 tbsp. flour blended with a little cold water. Stir in 4-tsp. tomato paste, 6 oz. lima beans and 2-tsp. salt. Cover and simmer until chicken and lima beans are tender about ½ hour. Season to taste with salt and pepper.

Chow Khan

1 tbs. Oil	2 cups celery
1 ½ cups water	1 cup sliced onions
½ lb. ground veal or cooked chicken	6 oz. bean sprouts
1 tsp. salt	¼ tsp. pepper
1 can mushrooms with stock	2 tbs. Soy sauce
1 tbs. Molasses	2 tbs. Flour (corn starch)

Bring oil and water to a boil, add meat, salt and spices and simmer 10 minutes. Add celery, onions, bean sprouts, mushrooms, soy sauce and molasses. Stir to blend and simmer 10 minutes. Make a paste of flour with small amount of cold water, add and simmer 15 minutes. Serve with Chinese noodles and hot cooked rice.

Fried Chicken

Cut up 2-lb. frying chicken into eighths. Clean chicken thoroughly and dry with paper. Into a paper bag put 1-cup flour, 1-tsp. salt, ¼ tsp. pepper, and ½ tsp. garlic powder and ¼ tsp. paprika. Shake bag so that all ingredients are mixed thoroughly. Add chicken a few pieces at a time and shake bag well to coat. Heat lard to cover a large frying pan ½ inch deep. Keep over large flame; put in chicken and brown quickly, on all sides. Lower flame and fry for ½ hour turning frequently.

Beef Stew

3 lbs. Stewing beef, cubed	¼ tsp. oregano
2 tbs. Chicken fat	1 tbs. Salt
2 large onions, sliced	½ tsp. pepper
2 garlic cloves, minced	12 small carrots
1 cup sliced celery	6 small onions
1 tsp. chopped parsley	6 potatoes, quartered
1 No. 2 can tomatoes	½ cup flour
1 bay leaf	1 small can peas

Melt fat in large kettle and brown meat. Add sliced onions, garlic, celery, parsley, tomatoes, spices, salt and 2 ½ cup water. Bring to a boil, reduce heat, cover and

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simmer 2 hours. Add other vegetables and simmer 1-hour. Blend flour with $\frac{1}{4}$ cup cold water and stir into stew. Drain peas and add just before serving. Serves 6.
Variation: add $\frac{1}{4}$ cup of Burgundy when you brown meat.

Beef Stew with Vegetables

3 lbs. boneless chuck	$\frac{1}{4}$ cup tomato sauce
2-tbs. Chicken fat	2 $\frac{1}{2}$ cups water
1 medium onion, chopped	2 medium potatoes
1 clove crushed garlic	3 small carrots
8 oz. peas	

Cut meat into 1- $\frac{1}{2}$ inch cubes roll in flour (lightly) and brown in oil until browned on all sides. Add onions; sprinkle with salt; add garlic, add tomato sauce and water; then cover and simmer gently 1- $\frac{1}{2}$ hours. Add carrots and potatoes and continue simmer for 45 minutes. If peas are desired add to stew 20 minutes before serving time. Serves 4 – 5.

Broiled Beef Marinade

Pour $\frac{1}{4}$ cup oil mixed with spices (oregano, basil, thyme, all ground together). Pour over 5-lb. filet steak about 2 inches thick. Let meat soak for 2 hours. When ready to cook start broiler, put filet 5 inches from flame. Broiling time is 15 minutes on each side turning and basting with oil and spice mix. Broiling time is about 35 minutes for rare-medium.

Baked Corned Beef (Governor Theodore "Teddy" Roosevelt Special)

3 to 5 lbs. Corned beef (thin plate brisket)	$\frac{1}{2}$ cup brown sugar
1 No. 2 can pineapple chunks	Additional pineapple juice

Cook corned beef in water for 2 $\frac{1}{2}$ hours. Remove from water and place in open pan. Moisten with pineapple syrup, sprinkle with brown sugar and place chunks around corned beef in pan. Bake at 350 degrees till slightly browned. Baste to keep moist.

Kreplach

Dough

1 egg beaten
3 tbs. Water
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ to 1-cup flour

Filling

$\frac{1}{2}$ lb. chopped meat
1 egg beaten
1 small onion, grated
1 clove garlic, minced
1 potato, grated
 $\frac{1}{4}$ tsp. salt
Pinch of pepper
Small amount of water

Mix together, egg, water and salt. Add flour until dough can be handled and knead. Let stand for 20 minutes. Roll out and cut into 2-inch squares. Place meat in center of each square and fold into triangles. Seal edges. Boil in hot water covered for 20 minutes. Remove and reheat in soup to serve.

Chili with Beef

1 ½ lbs. chopped meat	2-tsp. salt
1 large onion, sliced	¼ tsp. pepper
2 cloves garlic, minced	½ tsp. oregano
1 green pepper, diced	¼ tsp. cayenne pepper
2 tbs. Oil	¼ tsp. chili pepper
1 No. 2 can stewed tomatoes	1 No. 2 can red kidney beans

Brown onion, garlic and green pepper in oil. Add meat and brown. Add tomatoes, salt, spices and beans. Cook 30 minutes.

Potato and Meat Tzimmes

1-lb. prunes	salt
1 lb. brisket or beef	½ cup brown sugar
5 sweet potatoes	1 tbsp. lemon juice

Cook prunes and meat in salted water to just cover meat. Cook slowly about 1-½ hours or until meat is nearly tender. Set aside, add potatoes pared and cut in small pieces. Place meat and prunes on top, add sugar and lemon juice, cover and place in oven until potatoes are done and all is browned. Serve hot with natural gravy. For variety try plate flank steak instead of brisket.

Italian Meat Sauce

2 cloves garlic	2-lbs. ground meat (beef)
½ cup olive oil	1 can tomato sauce, small
1 large can Italian peeled plum tomatoes	salt and pepper to taste
1 tsp. oregano	1 tbsp. basil
2 large onions, diced	

Heat olive oil in large covered saucepan. Brown garlic for about 1 minute. Add diced onions, brown lightly. Add ground meat and sear thoroughly till brown and crumbly. Add salt and pepper to taste. Add tomato sauce, tomatoes, basil and oregano. Mix well and simmer on low flame for 2 hours, stirring occasionally. If mixture gets to thick add water and simmer again till mixture is about consistent with thick soup. Serves 4. As a variation add a sausage or two.

Lamb Chop Surprise

Broil lamb chops quickly till brown on both sides but still rare. Remove from broiler to cool. Drain and mash potatoes (which have been previously cooked) season with salt and pepper to taste, add some chicken fat and a whole, raw egg. Mix till smooth and fluffy and when cool enough to handle, pat around chop until completely encased. Place in greased, shallow baking pan, in moderate oven until browned, and lift carefully to serve. (Bring Pan to Table) When baking, loosen with a pancake turner but do not turn the chop.

Lobster Shellfish Nice (Victory) [In French Nice means "Victory"]

4 tablespoons extra-virgin olive oil	4 cloves garlic, crushed
2 cloves shallot, crushed	¼ lb. butter

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2 cups dry white wine (Chardonnay)
1 sprig thyme
4-tbs. cornstarch
2 pinches dried oregano
1 tbs. dried basil

2 cups of clam broth
2 cups of milk
salt and pepper to taste
½ cup fresh chopped parsley

Fish:

1 lb. sea Scallops
2 Lobsters (parboiled and shelled except for body and tail.)
2 doz. Clams (Remove the sand from the clams by scrubbing them and then soaking them in cold salt water to which you have added corn meal or oatmeal to remove the sand.)

2 doz. Shrimp

In a large sauté pan (approximately 16-inches), add oil, butter, garlic, parsley and shallots. Sauté until garlic and shallots are a very light golden color. Add the wine, clam broth, thyme, salt, pepper, and oregano and boil off some liquid.

Then drop temperature to 145 degrees and add cornstarch and milk. (Note: You do not want the mixture of cornstarch and milk to thicken.) Add scallops, shrimp, and lobster and cover and cook. Above 20 minutes. Add clams and cook. Cover pan and let simmer. About 15 minutes until clams are open. Add parsley and basil and serve. Serve over pasta of your choice with hard crusted French bread.

Stuffed Cabbage #1

3 lbs. soft head cabbage
1 lb. chopped meat
½ cup rice
½ cup seedless raisins
2 lemons
2 eggs

1 cup sugar
1-tsp. salt
1/8 tsp. pepper
1 can tomato sauce
3 onions, diced

Cut out core of cabbage. Place in pot of cold water with cored end down. Cover pot and bring to a boil. Remove from heat and let stand about 10 minutes. Pour off hot water and add cold water to cool cabbage. Separate leaves carefully. Mix meat together with ½ cup rice, raisins, salt, pepper, 2 eggs, 1 diced onion, juice of ½ lemon. Place 1 tbsp. of mixture on each cabbage leaf. Roll up leaves. Cut up remaining in small pieces, place in bottom of pot. Add 2 onions, 1-cup sugar, juice of 1-½ lemons, 1 can tomato sauce, ½ tbsp. salt, 2 cups water. Place rolled cabbage leaves on top. Cover and cook on very small flame for about 3 hours. Baste occasionally. For something special substitute 1 lb. sauerkraut for cut up remaining cabbage on bottom of pot and place a half rack of spareribs on top of the cabbage rolls.

Stuffed Cabbage #2

1 large head cabbage
2 tbs. raw rice
1 lb. ground beef
1 egg
½ tsp. salt

2 onions
paprika
juice of ½ lemon
2 tbs. brown sugar
1 can tomato soup

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Boil cabbage 5 minutes and separate leaves. Mix together ground beef, rice, and 1 egg. Select the largest cabbage leaves and fill with 3-tbs. meat mixture. Fold leaves over meat and place in pan folded leaf down.

Sauce: Sauté 2 onions with paprika. Add chopped up remaining cabbage and a little water and bring to a boil. Add sugar, lemon juice and tomato soup. Cover and stew gently till tender. Add water, if necessary, to keep the meat covered with liquid at all times.

Beef Patty Casserole

1 can vegetable soup
4 medium potatoes, peeled

2 lbs. chopped meat

Start potatoes boiling. Form meat into patties and brown. Place contents of soup can in casserole. Then add meat patties. Mash potatoes and put them on top of meat patties. Bake in 350-degree oven for about 45 minutes – until vegetable soup bubbles up through browned patties.

Salads

Cole Slaw

2 lb. head cabbage	2 tbs. sugar
1 tsp. salt	3 tsp. vinegar
1 carrot, finely grated	3 tbs. mayonnaise
3 stalks celery, finely grated	

Cut cabbage fine with knife, add salt and mix lightly. Grate in the carrot and celery. Add the rest of the ingredients and mix. Place in icebox for half a day to get creamy.

Potato Salad

3-lbs. medium sized new potatoes	½ cup chopped green pepper
½ cup finely chopped onion	½ cup chopped parsley
½ cup finely chopped celery	Mayonnaise
Salt and pepper to taste	

Wash the potatoes and put them into boiling water to cover. Add a pinch of salt and cook in boiling water until just tender when pierced with fork. While the potatoes are cooking, prepare the chopped vegetables. When potatoes are done drain them and run them quickly under cold water until they are barely cool enough to handle. Peel them and dice into 1 ½ inch cubes; add vegetables, mayonnaise and salt and pepper to taste and consistency. Serve cold over lettuce leaves, with sliced hard cooked egg on top.

Cucumber Salad (Burpless)

12 cucumbers, skinned and sliced thin	½ cup white vinegar
1 cup water	3 tbsp. white sugar
1-tsp. paprika	½ tsp. ground pepper
Salt	

Wash, peel and slice cucumber in the evening and then salt well and mix. Let this mixture sit over night, as the salt will drain the bad juices from the cucumbers. Next morning, squeeze the cucumbers to remove the juices and place in quart jars.

Make up mixture for each jar of the remaining ingredients. Place tight cover on jars and let ferment in your refrigerator for 1 – 1-½ weeks. Taste after allotted time and if too much vinegar add water or vinegar.

Raw Spinach Salad

1 lb. raw spinach	1 bunch radishes
1 head lettuce	2 pepper
¼ head cabbage	2 stalks celery
2 carrots	olive oil
Red wine vinegar	2 cucumbers
1 lemon	

Wash, drain and shred vegetables. Add juice of lemon, 3 tbs. of 50/50 oil and vinegar, salt and toss lightly.

Carrot and Raisin Salad

2 cups grated carrots
¼ cup raisins

mayonnaise
1 tbs. lemon juice

Mix together and serve on lettuce.

Spring Salad

1 clove garlic
1 large head lettuce
¼ cup sliced radishes
¼ cup sliced pared carrots
3 scallions, sliced
1 hard cooked egg, sliced

¼ tsp. sugar
pinch of pepper
5-tbs. salad oil
½ tsp. salt
¼ tsp. celery seeds
3 tbs. lemon juice

Rub large salad bowl with clove of garlic, cut in half. Break lettuce into large pieces, and then place in bowl with radishes, carrots, scallions, and egg. Just before serving combine and add remaining ingredients. Toss. Serves 6.

Macaroni Salad

1 cup cooked macaroni, chopped
1 cup diced celery
¼ cup chopped green pepper
¼ cup chopped red pepper
1 tbs. minced onion

1 tsp. salt
1 hard-boiled egg
½ grated carrot
mayonnaise to moisten

Mix all ingredients together. Chill. Serve on lettuce. Sprinkle with paprika and chopped parsley. Stuffed olives may be added.

Tuna and Macaroni Salad

1 lb. elbow macaroni
1 large can tuna fish
celery and radishes

1 green pepper
mayonnaise
1 small onion optional

Cook macaroni in boiling salt water. When tender strain and cool in ice water. Take the tuna fish that has been drained of oil by pouring boiling water over it and mix all the ingredients together with the mayonnaise; add to the macaroni, which was strained, and mix well. Serve on a lettuce leaf.

Halibut Fish Salad

2 lbs. halibut
Mayonnaise
4 hard-boiled eggs
1 tsp. vinegar

½ cup pickle relish
celery
green pepper

Cover fish with water; add onion, celery, green pepper, and vinegar. Boil until tender. Cool and shred fish. Mix with mayonnaise to moisten. Add celery, cut fine, chopped eggs and pickle relish. Serve ice cold on lettuce leaves.

Salad Mold

1 can tuna fish	green peas, cooked
Hard boiled eggs	mayonnaise
Chopped celery	pimento
Grated green pepper	slice olives
Grated carrot	

Drain all juice from fish; chop hard-boiled egg, celery, carrot and green pepper. Season and add mayonnaise, fold in cooked green peas. Wet a mold with cold water; garnish the sides and bottom with sliced eggs, pimentos, and sliced olives. Keep in refrigerator over night. Unmold on lettuce leaves.

Veal Salad

3 lb. shoulder veal	½ tsp. sugar
Mayonnaise	3 chopped stalks of celery
Pepper	onion
Pickled gherkins, sliced	1 tbs. salt
½ cup stuffed olives	1-tsp. Worcestershire sauce

Place veal in a cooking pan, almost cover with water, and add diced celery, diced onion, salt, Worcestershire sauce and pepper. Cook slowly until meat is tender. Cool meat in the broth in which has been cooking. Cut meat into 1-inch cubes. Add an equal amount of diced celery, olives, and mix. Sprinkle with salt and pepper to taste. Add sugar to the mixture. Moisten with mayonnaise. Arrange in a bowl of lettuce leaves and garnish with slices of gherkins.

California Dip Salad

1 cup dehydrated onions	6 drops of grenadine/red coloring
1 pint sour cream	

Add dehydrated onions to sour cream. Add food coloring. Blend thoroughly. Let stand for 4 hours for flavors to mix. Serve cold.

Dieter's Cottage Cheese

2 cups cottage cheese	½ cup halved seedless grapes
¼ cup pistachio nuts	¼ cup mayonnaise

Mix nuts and grapes and mayonnaise into cottage cheese. Place on lettuce and surround with fresh fruit in season.

Starters and Specialty Items Appetizers and Side Dishes

Spanish Rice #1

1 lb. rice	celery chopped well
Chopped onion and green pepper	2 tbs. fat

Place the ingredients over small flame for 15 minutes stirring constantly. Add 1 quart of boiling water, salt and cover. Leave over small flame until water is cooked into the rice mixture.

Sour Cream Mashed Potatoes with Bourbon (Diamond Jim Style)

8 large white or red potatoes	1 cup sour cream
¼ cup bourbon	¼ cup brown sugar
¼ cane syrup	Salt and white pepper

Peel and cut potatoes in halves; place in a large saucepan. Boil until fork tender, about 15 to 20 minutes. Pour off all of the water and put potatoes through a food mill or ricer. Using a large plastic spatula, fold in sour cream, bourbon, brown sugar, and cane syrup. Taste and add salt and white pepper to taste. Serve immediately.

Creamed Onions (Winfield Scott)

20 white onions	Pepper
Cold water	4-tbs. butter
2 tbs. flour	1 tsp. salt
8 oz brown mushrooms, sliced	½ pt. heavy cream
1 egg yolk	

Cut off the two ends of the onions and peel off the dry outer skin. Melt the butter in 2 cups water; add mushrooms, heavy cream, egg yolk, flour. Heat mixture until you have creamy sauce. Place onions in pan and add 1-tsp. salt and pepper to taste. Bring to a boil cover pot and cook until the onions are tender when pierced with fork. About 15 minutes. **Note: In those days, no one realized how delicious the brown mushrooms were. My grandmother was very familiar with them in France.**

Here is a story for you. Apparently both Lillian Russell and Jim Brady liked onions and they had a special recipe, which was made for them and modeled after General Winfield Scott's recipe for boiled onions. Scott was a robust; heavy framed soldier who also like Brady LOVED to eat. The original onion recipe was given to my grandmother by my great-grandparents who lunched with Scott in Washington during the civil war. You will also note that it was served as part of the Birthday menu to Ms. Russell.

Bread Stuffing

6 hard rolls	1 tbsp. Olive oil
2 large onions, chopped fine	thyme
Salt and pepper	paprika
2 large eggs	½ cup milk
Cold water	

Place hard rolls in open bowl and break. Allow rolls to become stale (takes about six days). Soak stale rolls in hot water. Squeeze out rolls, tear into pieces and set aside in mixing bowl. Sauté onions in oil. Add onions and milk to prepared rolls and mix. Add eggs (at this stage so that hot onions do not convert them to scrambled eggs). Add thyme, salt, and pepper to taste. At this point if stuffing is thick add cold water until stuffing has slurry consistency. For variation add curry and/or fried pieces of sausage to the mixture. **[Also see Stuffed Breast of Veal for different Bread Stuffing]**

Gefilte Fish #2

1 ½ lb. yellow pike	½ tsp. sugar
½ lb. white fish	salt and pepper to taste
2 medium onions	1 tbs. matzoh meal
2 eggs	1 qt water
1 small carrot	2 large onions

Wash fish and separate from bone and skin. Refrigerate overnight. Put into chopping bowl the 2 lbs. Fish, 2 medium onions, 2 eggs, matzoh meal, sugar, salt, pepper and grate in the carrot very fine. Chop well. Boil 1 quart of water with the 2 large onions and put into the boiling water the fish formed into fishballs or, if preferred, the skin filled with the fish mixture. Cook 2 hours preferably in an aluminum utensil. Salt and pepper again to taste. Cool. Remove fish from gravy. Strain gravy and chill. Serves 6 to 8.

Pickled Herring

3 herrings	1 tbs. basil/oregano/thyme
1 ½ cup vinegar	2 tbs. sugar
½ cup water	3 onions, sliced
6 bay leaves	½ pint sour cream

Fillet herring by splitting down center and removing bone. Cut each piece in half, getting 4 pieces from each herring. Soak in water overnight. Make a sauce of 1-½ cups vinegar, ½ cup water, bay leaves, spices and sugar and boil ingredients together. Spread a layer of sliced onions, then 1 layer of fillet herring alternately in a glass jar. Pour on sauce. Optional; mix in sour cream at this stage. Let stand two days before serving. You can also add sour cream at later stage of serving. Before serving remove enough of the sauce necessary for service and add 1-tbs. sour cream for each serving or 4 fillet. Serves twelve.

Brown Rice Ring with Mushrooms

1 ½ cups brown rice	paprika
2 medium onions chopped	4-tbs. butter

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1-clove garlic
1 tsp. salt

4 cups beef broth
2 lb. mushrooms

Sauté the chopped onion and garlic in 2-tbs. butter in a heavy iron skillet until golden. Add rice, which has been thoroughly washed. Stir until rice and onions are thoroughly mixed. Pour broth over mixture, add seasonings, and place pan in a moderate 350-degree oven. As the liquid is absorbed, add more hot water to be sure that the rice does not dry out. This cooking should require 45 minutes to 1 hour. When rice is thoroughly cooked but not mushy, turn it into a buttered mold. Fill the center with the mushrooms, which have been sautéed with the remaining two-tbs. butter for 15 minutes.

Mushroom Rice

Sauté ¼ lb. sliced mushrooms in 1/3-cup butter until tender. Then toss lightly with 3 ¼ cups cooked, drained, and seasoned white rice (1 cup when uncooked).

Mushroom Omelet

Stew 2 onions in a little water; add to the onions 1 lb. of mushrooms, sliced fine. When water boils out, add butter and sauté till tender. Make omelets for individual servings. Fill half of omelet with mushroom and onion mixture, fold in half and fry on both sides.

Cheese Omelet

1 cup milk
1 tbs. butter
1 tbs. flour
1 cup grated cheese

4 egg yolks, beaten
4 egg whites, beaten
½ tsp. salt (pepper)
pinch of baking powder

Cook in double boiler, 1 cup of milk, add 1-tbs. butter, flour, blend together and cook until thick. Add cheese and stir until dissolved. Remove from fire and stir in yolks beaten, salt. Fold in egg white beaten stiff and a pinch of baking powder. Bake in moderate oven at 300 degrees.

Matzoh Meal Noodles

2 eggs
1/8 tsp. salt

2 tbs. matzoh meal

Beat eggs, add salt, and stir in matzoh meal. Heat a little fat in frying pan. Pour in egg mixture, fry on both sides. Roll pancake and cut in noodles 1/8 inch wide. Drop into boiling soup before serving.

Hungarian Ferfel

2 eggs

2 cups flour

Firm into hard dough. Grate on course grater. Chop fine. Put in pan with chicken fat and brown. Cover with 1-quart water. Add salt, sprigs of parsley, and 2 stalks of celery. Boil and then cover. Steam over small flame until all the water is gone.

Chopped Vegetable Liver

Wash 1 lb. spinach. Add 1-tsp. salt. Steam in water left on spinach from washing over low fire. After water is gone. Cool and drain. Hard cook 6 eggs. Grind together with medium size cooked onion. Add 2-tbs. salad oil. Season to taste. Variations: Take some extra spinach leaves and use as wrappers. Wrapper liver mixture in extra spinach leaves and roll up tightly. Refrigerate and serve cold. Second variation: Do as in first variation but also add chopper chicken liver to mixture and then roll and cool.

Spinach Steak

Wash 1 lb. spinach. Steam in water left on spinach from washing. Cool and drain. Add 2 beaten eggs, ½ cup white bread crumbs. Season to taste. Cook over small fire using either butter or oil.

Fried Sweet Potatoes

Boil, peel and cut lengthwise into slices a ¼ inch thick. Fry in sweet dripping of butter. (Cold boiled potatoes may also be fried in this way.)

Harvard Beets

2 cups diced cooked beets	1/3-cup sugar
¼ cup water (in which beets were cooked)	¼ cup vinegar
1 tbs. corn starch	½ tsp. salt
2 tbs. melted butter	1 cup orange juice

Combine the corn starch and sugar; add beet water, vinegar, orange juice and salt. Bring the mixture to the boiling point, stirring until thick and smooth. Add the diced beets and cook over low fire for about 20 minutes. Add butter and let melt.

Spanish Rice #2

1-cup rice	1 clove garlic, minced fine
4-tbs. fat	green pepper chopped
3 onions chopped	paprika
2 cups tomatoes, mashed	1 cup water
2 tsp. salt	

Wash rice, place in frying pan with fat, and add onions and garlic. Fry 10 minutes, add rest of ingredients. Add 1-cup water, cook slowly about 1 hr. and as water evaporates, add more to keep from burning, until rice is tender.

Sweet Potato Patties

2-lbs. sweet potatoes	bread crumbs
½ orange	

Boil sweet potatoes in jackets, peel and mash. Grate in ½ orange with rind. Make patties; roll in breadcrumbs, and place in oven in greased pan at 300 degree and bake.

Potato Puffs #1

½ cup flour	2 tsp. baking powder
1 cup of cold mashed potatoes	salt to taste
1 egg	

Beat egg and mashed potato together until well mixed, then add the flour and baking powder, mix well and drop by teaspoonfuls in deep fat hot enough to brown a small cube of bread in 1 minute. Fry till golden brown on all sides, serve hot.

Potato Puffs #2

1 cup of mashed potatoes	1 egg
Pinch of salt	1-tsp. baking powder
2 tbs. flour	1 tbs. milk

Mix all ingredients, then place mixture in muffin tins and bake until brown at 375 degrees.

Golden Brown Potatoes

3 medium size potatoes

For golden brown, delicious potatoes to serve with your meat dishes; boil whole potatoes, and drain when done but not too soft. Grease muffin pan, place a potato (peeled) in each cup, top with chicken fat, sprinkle lightly with salt and paprika and place in 300 degree oven for ½ hr. until brown.

Lima Bean Pudding

½ lb. dry lima beans	¼ tsp. pepper
2 cups grated carrots	2 eggs
1 chopped onion	1-cup milk
1 tsp. salt	

Soak lima beans in cold water for several hours. Drain, and cook lima beans in fresh water until soft. Mash beans; mix in with grated carrots, salt, onions, pepper, eggs and milk. Pour mixture into custard cup and place them in a tin, which is half, filled with hot water. Bake at 325 degrees until hard and brown on top.

Liver Strudel

Serve with cocktails	4 hard cooked eggs
1 ¼ cup sifted flour	1 egg beaten
¼ tsp. salt	3 tbs. olive oil
1/3 cup of shortening	½ lb. chicken livers
3 tsp. water	½ tsp. salt
2 onions minced	dash pepper

Sift flour and salt together. Cut in the shortening until mixture becomes consistency of coarse sand. Add water a little at a time until all is moistened and pieces cling together. Sauté onions in fat until light yellow; add chicken livers and sauté 3 minutes on each side. Put onions, chicken livers and cooked eggs through food

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grinder, mix with remaining fat, salt and pepper. Divide dough in thirds and roll into very thin strips about 4 X 12 in. Lay a bar of liver mixture in the middle of each strip, roll half the pastry over it; brush with egg and seal ends carefully, cover with remaining side of pastry. Brush all over with egg. Bake in an oven 400 degrees for 20 min. Cool slightly and cut in half in slices, or place on a board with sharp knife for each guest to cut own.

Liver and Potato Knishes

½ lb. liver	2 lbs. Potatoes
2 large onions	2 eggs
Chicken fat	½ cup flour

Stew onions with plenty of chicken fat, chop, together with liver, add ½ of well-beaten egg. Boil potatoes and mash well, add one egg and the remainder of the egg used for the liver add flour and season to taste. Scoop up a heaping tablespoon of the potato mixture; fill with the liver mixture and bake in chicken fat in a 400-degree oven. This must be made by hand, hands must be pumt in water after each knish is made in order not the have mixture stick to the hand.

Potato Cugel

¼ cup sifted flour	4 medium sized potatoes
3-tsp. baking powder	2 eggs
1 tsp. salt	½ cup melted butter or chicken fat

Sift flour, powder and salt together. Grate potatoes, drain off water, Beat eggs and add to potatoes, mix well. Add melted butter. Add potato mixture to flour. Combine to form smooth batter. Grease pudding dish and hat before poring batter into dish. Bake till brown and firm, in 400-degree oven for 45 minutes.

Pumpnickel Surprise

Cut pumpnickel into round slices. Add chopped egg yolk onto center of slice. Surround with small pieces of smoked salmon, and circle with cream cheese whipped with a little sweet cream. Cut into pie shaped wedges.

Potato Knishes

2 lbs. potatoes	salt and pepper
½ cup flour	1 tbs. butter, melted
2 eggs	¼ cups onions fried

Cook potatoes until done; mash and add flour, salt and pepper. Beat eggs and add butter. Create liver mixture as in **Liver and Potato Knish Recipe above**. Take ¼ cup fried onions and chop with 1 cup of cooked or fried liver mixture. Blend together. Put in well-greased pan in 350 degree until brown.

Sliced Cucumber Pickles

2 qts. green cucumbers	2 cups vinegar
2 large onions	1 cup sugar

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Slice cucumbers and onions. Soak overnight in enough water to cover in which 3-tbs. salt has been dissolved. In morning drain and boil in the vinegar and sugar 5 minutes in a covered pot. Place in 1-qt. jars and put 1-tsp. paprika on top of each jar and seal.

Cheese French Toast

½ lb. pot cheese	salt
1 egg	1 slice white bread
1 tbs. sugar	1 beaten egg
2 tbs. sour cream	milk

Cream the cheese, eggs, sugar, sour cream and salt. Trim the crust from the bread. Roll the slices thin with a rolling pin. Add cheese to each slice. Fold as for turnover. Dip into beaten egg and milk. Fry in butter. For variation, substitute plain cream cheese instead of above cheese mixture.

Cheese Pancakes

1 cup cottage cheese	1 cup flour
2 eggs, beaten lightly	2 tbs. butter
¼ cup sugar	¼ tsp. salt

Yields 12 to 15. Beat the cheese in a bowl with the beaten eggs, sugars and salt. Add the milk, beat. Add the flour and beat unit smooth. Drop by tablespoons in a buttered frying pan. Fry on both sides until brown. Serve with jelly or honey.

Quick Cheese Knishes

1 ¼ cup sifted flour	1 egg beaten
¼ tsp. salt	2 tbs. butter
1 cube compressed yeast	

Activate yeast at 120 degrees with flour and salt together for 20 minutes. Cut in the cold butter until mixture becomes consistency of coarse sand. Add water a little at a time until all is moistened and pieces cling together. Divide dough and roll into very thin strips about 4 X 5 in.

Filling:

1 ½ lbs. cheddar cheese grated	1 large onion, chopped
2 eggs	½ tsp. salt

Fry onion till light brown. Mix cheese, 2 eggs, and salt. Add onion. Take dough strips, spread with filling and roll up sideways for jellyroll. Press ends together. Roll up into a swirl. Place on floured baking pan. Let rise till double in bulk. Melt ½ lb. butter and spread over top of each knish. Bake at 375 degree for 30 – 40 minutes. For variety uses cinnamon and sugar instead of onion. Serve with sour cream.

Steamed Carrots and Celery

4 carrots. scraped and shredded	1 small onion, minced
1-cup celery cut fine	3-tbs. butter

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4 tbs. water

Melt butter in heavy saucepan. Add onion and brown slightly. Add water, carrots, celery and salt and pepper to taste. Cover and steam over low heat 20 minutes. Use only enough water to create steam.

Carrot Cutlets

½ cup matzoh meal	¼ tsp. pepper
1 cup cooked and mashed carrots	2 tbs. parsley
2 eggs	2 onions
1 tsp. salt	

Beat eggs well; add carrots, salt, chopped parsley, and meal. Mix well and make into cutlets. Fry the onions in oil until brown, then fry cutlets in same oil.

Meatless Spaghetti Sauce

2 large onions, sliced	½ tsp. oregano
2 cloves garlic, minced	¼ cup sherry
2 tbs. oil	½ tsp. sugar
1 green pepper, diced	1 tsp. salt
1 can mushrooms, drained	¼ tsp. pepper
2 cans tomato puree	¼ tsp. red pepper
1 can tomato paste	1 bay leaf
2 lbs. canned tomatoes	

Brown onions, garlic, green pepper, and mushrooms in oil. Add tomato puree, tomato paste and tomatoes, salt and spices. Add 2 ½ cups water and cook 2 ½ to 3 hours. To use the recipe with meat, add ½ lb. chopped meat, loose to sauce when preparing, and add meatballs made as follows the last hour of cooking:

1 ½ chopped meat	1 grated potato
1 beaten egg	1 tsp. salt
1 grated onion	¼ tsp. pepper
1 clove garlic, minced	small amount of water

Mix and form into small meatballs.

Tsimmis

10 carrots	1 lg. sweet potato or two medium
1 cup sugar	1 tbs. flour
½ tbs. salt	4 marrow bones

Clean carrots and slice into rounds. Add marrow bones and salt. Add enough water to cover carrots and bones. Cook until half of the water is boiled off. Remove bones and add sweet potatoes. Cook until water is entirely boiled off. Mix together, sugar, and flour. Pour over carrots and sweet potato and mix thoroughly. Place in 350-degree oven for 20 minutes.

Knaidlach

4 eggs
Salt
Pepper
2-tbs. chicken fat

1/3 cup water
1-cup matzoh meal
1-tsp. baking powder
Chicken Soup made earlier

Beat eggs together with salt and pepper. Add chicken fat, water, matzoh meal and baking powder. Let stand in refrigerator for two hours. Bring chicken soup a boil. Roll mixture into small balls and drop into rapidly boiling soup. Cover and lower flame and cook for 20 minutes without lifting lid. You can use the Diamond Jim Roast Chicken Soup recipe for this.

Soups

Basics for Producing Chicken and Beef Stocks for Soups and Cooking.

Chicken Stock (Consommé)

2 lbs. chicken necks, backs and fat	1 clove of garlic, peeled crushed
1 whole chicken	1 tsp. thyme
4 large onions, peeled	5 cloves
1 sprig parsley	1 stalk celery, whole
5 quarts water	1-tbs. salt
4 carrots, peeled	1 tbs. pepper

Bring mixture to a boil and then simmer for 4 hours. Replace water as it evaporates. Skin fat from surface. If broth is still fatty strain through cheesecloth. If you wish, save boiled chicken and use this to make chicken salad.

Beef Stock (Consommé) Pot au Feu

The easiest way to produce an excellent beef stock is to prepare Pot au Feu and then strain the broth through cheesecloth.

4 lbs. shin beef	1 clove of garlic, peeled crushed
1 beef bone	1 marrow bone
1 tsp. thyme	1 large onion, peeled
5 cloves	1 sprig parsley
4 leeks or two extra large onions split	5 quarts water
1 tbs. salt	4 carrots, peeled
2 turnips	3 lbs. flanken

Bring mixture to a boil and then simmer for 4 hours. Replace water as it evaporates. Skin fat from surface. If broth is still fatty strain through cheesecloth. If you wish to serve this as Pot au Feu then boil separate 4 boiling potatoes. Serve strained consommé add a few slices of the boiled flanken and the potatoes and serve.

Golden Soup

2 carrots	1 tbs. butter
2 sweet potatoes	2 cups milk
2 white potatoes	¼ cup sweet cream (optional)
Salt	

Cube vegetables and add enough water to cover. Cook 20 minutes .Put vegetables through a strainer. Add strain vegetable liquid, butter and milk. Season to taste. Stir smooth. Heat; add a little sweet cream, if desired. Serve garnished with parsley.

Roasted Chicken Soup (Diamond Jim Style)

1 onion, finely chopped	1 small garlic clove, crushed
½ lb. potatoes, peeled and finely chopped	3 cup chicken broth
½ teaspoon fresh rosemary chopped	2 cups water

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¼ cup heavy cream	1 ½ lbs. roast chicken (no skin)
Salt and coarsely ground black pepper	½ tsp. lemon juice
½ cup Spanish onions, shredded	4 tbs. brown sugar

Heat pan and add onions, garlic and cook for 5 minutes. Stir in potatoes and rosemary and cook for 10 minutes. Pour in broth and water and cook for a further 10 minutes. Stir in cream and cook for further 10 minutes. Puree the soup with hand blender, and then add chunks of hot chicken. Season and finish with lemon juice. Caramelize and crisp the Spanish onions with the sugar and 3 tbs. oil in a hot pan. Drain well and sprinkle the crisp and caramelized onions over the soup. Finish with crispy croutons and fresh sprigs of rosemary.

Pea Soup (Ham or Smoked Meat Added)

2 cups split peas	1 piece celery
3 carrots, fine diced	1 onion fine chopped
2 cloves garlic, fine chopped	2-tsp. paprika
1 lb. kielbasi (optional)	

Soak peas overnight in cold water. Drain. Place peas in pot with Ham bone from Virginia Ham recipe in this book or for a smoked flavor add 2 Smoked Ham Hocks or 4 Smoked Ham Neckbones. Slice and parboil kielbasi to extract fat. Place all ingredients in pot and cover with cold water to 1 inch above ham bone level. Bring to boil and cook for 2 ½ hours until peas have turned to mush. Do not add salt, as the brined cured ham bone will have enough.

Remove ham bone or hocks and strip meat from bone and kielbasi and hold in reserve. Process soup and ingredients using hand masher to a puree. Add back to puree, ham pieces and kielbasi and serve.

Onion Soup

3 large onions, sliced	3 cups chicken or beef broth
1 knob of garlic	3 tbs. brown sugar
1 tbs. oil	

Sauté 2 onions with oil and brown sugar until onions start to caramelize. Sauté third onion with oil until onion is transparent. Combine both sautéed onions; add broth and cook 20 minutes. Serve with toasted croutons.

Lobster Cream Soup

2 lobsters	5 tbs. olive oil
5 tbs. butter	2 leeks, halved lengthwise
2 onions, halved	2 stalks celery, in chunks
2 carrots, in big chunks	6 sprigs thyme
4 strips orange zest	2-tbs. tomato paste
½ cup cognac	3 tbs. flour
4 cups heavy cream	¼ tsp. pepper

Place lobsters in boiling water for 3 minutes. Cut the lobster in half lengthwise; collect juices. Remove head, feelers on tail and head sac and discard. Remove the uncooked claws, arms, tomalley (liver) and roe and tailpieces and set aside. Remove

the head sac and discard. Cut the body containing legs into four pieces. Heat 3-tbs. olive oil in a large pot over medium heat and melt 3-tbs. butter in it. Add the chopped lobster bodies, leeks, 1 onion, celery, carrots, ½ the thyme, ½ the orange zest and the tomato paste. Cook until the shells are red and the vegetables are soft, about 10 to 15 minutes. Remove the pot from the heat and carefully pour in ¼ cup cognac. Ignite the cognac with a long kitchen match and let the alcohol burn off. Return to the heat, sprinkle in the flour, stir, and cook for another 2 minutes. Add water to cover and stir up all the browned bits on the bottom of the pot with a wooden spoon. Add the cream and bring to a boil. Immediately decrease the heat and gently simmer until the soup is reduced and thickened, about 30 to 45 minutes. Strain this into a clean pot and season with salt and pepper if needed keep warm. Heat the oven to 400 degrees; add the remaining 2-tbs. olive oil and 2 tbs. butter in an ovenproof skillet over medium heat. Add remaining onion, thyme, bay leaf, and orange zest and let this mixture cook for about 5 minutes. Add meat from the claws, arms and tail and juices; toss to coat with the fat and flavors. Remove the pan from the heat and carefully pour in the remaining ¼ cup cognac. Ignite the cognac with a long kitchen match and let the alcohol burn off. Combine all ingredients into one pan and roast until the lobster pieces are cooked through, about 15 minutes.

Borsht (Beet Soup)

1 onion	1 leek
½ lb. cabbage	3 tsp. cabbage
3 tsp. butter	1 qt beef stock
1 lb. meat, cut into cubes	1-lb. beets
2 cloves garlic	salt
Black Pepper	sour cream
Chopped parsley	

Chop onion, leeks and cabbage, with half of the beets. Fry in butter; use low heat and stir. Add the stock and the meat. Let simmer until meat is tender (1-2 hours). Shred the rest of the beets directly into the soup. Let it boil, until beets are tender.

Serve while hot; add a large tbs. or two of sour cream to each bowl sprinkle with parsley.

Cabbage Borsht

2 lb. cabbage	4 tbs. sugar
2 beets	5 glasses of water
2 large onions	1 can tomato soup
1 lb. flanken meat	1 egg yolk
Flanken bones	kosher salt

Brown meat using 4-tbs. oil. Add to meat-shredded cabbage, shredded beets and grated onions, ½ glass of water together with bones and steam for 1-½ hours. Add 4-tbs. sugar and a 1-tbs. salt and steam another ½ hour. Add 4 ½ cups water and 1 can tomato soup. Cook another hour. Stir a little water into an egg yolk and add a little salt. Then stir a little borsht liquid to the egg to temper it before adding to the rest of the borsht.

Cabbage Soup

1 carrot	3 tbs. fat
2 lbs. canned tomatoes	3 glasses water
2 apples, cored and sliced	3 tbs. brown sugar or honey
2 lb. cabbage, shredded	Juice of ½ lemon
(Soaked in boiling water and salt for 2 minutes)	3 tbs. flour

Boil all ingredients until cabbage is tender. When boiling, melt 3-tbs. flour, stir with 3-tbs. cold water until it thickens; add this to soup and cook two more minutes.

Clam Chowder (Diamond Jim Style)

2 slices bacon	2 leeks, diced
3 doz. chowder clams, shucked, juices reserved	1 medium onion, diced
1 carrot diced	2 celery stalk, diced
1 red bell pepper, seeds and ribs removed, diced	2 cloves garlic, minced
2 cans plum tomatoes, crushed	2 potatoes, peeled and diced
3 cups of clam juice	1-cup tomato juice
1 bay leaf	pinch dried thyme
Salt to taste	pinch black pepper
1 hot pepper, ribs removed, diced	

Place chowder clams in 3 cups of water and cook to make clam juice. Cook bacon in a soup pot over medium heat until crispy about 10 minutes. Add leeks, onion, carrot, celery pepper and garlic and sauté until tender. Add clams and 3 cups water to make broth and cook clams. Add tomatoes, potatoes, tomato juice, bay leaf and thyme and simmer for 20 minutes. Skim any surface fat with spoon. Add more water to thin out mixture and serve.

Jelly's

Blackberry Jelly

Crush berries and boil down a little using no water. When it begins to thicken measure and use equal parts of liquid and sugar and boil until thick enough.

Green Tomato Jelly

4 lbs. Green tomatoes (trimmed and cut up)
5 lemons (peel and slice up rind – cut up pulp) and remove seeds)
2 lbs. Sugar

Put together into kettle; bring slowly to a boil. Boil 1 hour or until fruit is clear and thick. Boil lemon rind 5 minutes in 1 cup of boiling water, drain and add.

Peach Jelly

To each pound of peaches use $\frac{1}{4}$ lb. sugar. Place in alternate layers in kettle. Let stand about 2 hours to let juice drain and mix. Then boil slowly until thick.

Breads and Coffee Cakes

Cholla

6 cups flour
¼ cup shortening
2 eggs
2 tsp. salt

¼ cup flour
3 cubes compressed yeast
2 cups lukewarm water

Dissolve yeast in a small amount of the water with ½ tsp. sugar. Sift flour, add salt and sugar. Beat eggs, add to flour, then add yeast mixture and rest of water. Knead dough for about 5 minutes. Leave it in bowl in a warm place, covered with a cloth, for about 1 hour. Knead it down; let it rise again for 1 hour. Knead it down. Form into loaves or twists and put in well-greased pans. Let rise again for 1 hour. Beat whole eggs; brush lightly on top of breads. Bake in 400-degree oven for 15 minutes. Turn down to 350 degrees for ½ hour.

Mandel Bread

8 lbs. shortening or lard
1 cup sugar
3 eggs
½ cup orange juice

3 cups flour
3 tsp. baking powder
½ tsp. salt
1 cup chopped walnuts or pecans

Sift dry ingredients. Mix sugar, lard and one egg. When slightly creamed, add second egg. Mix again and add third egg, keeping half of the white of the last egg aside in a dish. Add juice, dry ingredients and nuts to creamed mixture. Shape mixture into two loaves on ungreased cookie sheet. Beat remaining egg and brush tops of loaves, sprinkle with sugar lightly. Bake at 350 until brown. Slice loaves and bake slices until toasted on both sides.

Nut Bread #1

2 cups raisins
1 cup pitted dates
1 lb. walnuts
2-tsp. baking soda
4 tsp. vanilla

2 cups boiling water
2 eggs
1 ¼ cup sugar
4 cups flour
1 pinch salt

(Vanilla extract can be made by adding crushed vanilla beans to grain alcohol. See the section on Household Hints for directions.)

Put raisins and dates in bowl and sprinkle baking soda. Allow to stand for 5 minutes and then pour boiling water over it. Beat eggs and add sugar gradually. Then add vanilla, nuts and flour and mix thoroughly. Bake 1-½ hours at 375 degrees.

Nut Bread #2

¼ lb. butter
1 cup sugar
2 eggs
1 cup flour

¼ cup boiling water
1 tsp. bicarbonate soda
10 oz. dates
½ lb. walnuts

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Make batter from butter, sugar, eggs, and flour. Mix boiling water with soda. Pour over dates. When cool add to batter and blend. Add nuts to batter next and blend. Bake at 400 degrees for 1 hour.

Garlic Bread

Slash French Bread. Cream ½ cup butter with ¼ tsp. garlic crushed and toasted. Spread between slices, over top. Sprinkle with paprika. Bake at 350 degrees for 15 minutes.

Sour Cream Muffins

½ pint thick sour cream	1 1/3 cup flour
1 tbs. butter	2 tsp. baking powder
1 egg	½ tsp. baking soda
2 tbs. sugar	½ tsp. salt

Mix the cream, melted butter, well-beaten egg and sugar together. Mix flour, baking powder, and soda and salt together. Add the dry ingredients to the first mixture and mix well. Turn into well-greased muffin tins and bake at 375 degrees for 25 minutes.

Prune Muffins

1 cup prunes	1-cup milk
1 egg	4 tsp. baking powder
3 tbs. sugar	½ tsp. salt
3 tbs. butter	

Boil prunes for 10 minutes. Remove pits, cut into pieces. Beat egg; add sugar, butter, and milk. When well mixed, combine with flour, and baking powder. Add prunes and beat just enough to mix. Put into greased muffin tins. Bake at 375 degrees for 25 minutes.

Corn Meal Muffins

2-tbs. butter	1 ½ cups flour
2 tbs. lard	½ cup yellow corn meal
1 cup sugar	1 cup milk
½ tsp. salt	2 eggs, separated
1 tsp. vanilla extract	

Cream butter and sugar together. Add egg yolks and mix well. Mix and stir dry ingredients together and add alternately milk. Add vanilla. Beat egg whites to snow and add. Bake in greased muffin tin for 25 – 30 minutes at 350 degrees.

Date and Nut Bread

Scald ¾ cups milk and stir in 1-cup dates, cut in small pieces, and cool. Beat 1 egg slightly and add ¼ cup sugar. Sift 1 ½ cups flour, ½ tsp. bicarbonate soda and 1 tsp. salt, add to the egg mixture. Add 2 tbs. melted butter and 1-tsp. vanilla. Beat well and stir in date mixture and 1 cup walnut meats, chopped. Turn mixture into loaf pan and bake at 325 degrees for 1 hour.

Chocolate Almond Bread

3 cups flour	3 eggs, beaten
1 cup sugar	rind of 1 lemon
Juice of ¼ lemon	2-tsp. baking powder
3 tbs. cocoa	½ tsp. salt
½ cup chopped and blanched almonds	½ cup shortening

Cream shortening. Add sugar, eggs and beat well. Add flour, salt and baking powder and add to first mixture. Add lemon rind and juice. Divide the dough. To ½ add the chocolate and almonds. Roll and place the chocolate half on top of the other half. Roll like a JellyRoll. Bake in 375-degree oven until brown.

Waffle, Corn Meal

2 eggs	¼ cup corn meal
2 cups milk	4-tsp. baking powder
2 cups flour	6-tbs. butter
½ tsp. salt	

Sift corn meal, flour, powder and salt. Add well-beaten eggs. Add melted butter and milk. Use this final mixture to make waffles.

Cinnamon Rolls

½ lb. butter	<u>FILLING:</u>
½ package compressed yeast	3 egg whites
½ cup cold milk	½ cup sugar
3-tbs. sugar	chopped walnuts
3 cups flour	cinnamon
3 egg yolks	sugar
½ tsp. salt	raisins
½ tsp. vanilla extract	

Sift flour; add salt, sugar and yeast. Add vanilla, butter, egg yolks, and milk. Mix well. Freeze 2 hours. Roll thin and spread with filling. Beat egg whites with ½ cup sugar till marshmallow like. Spread over dough. Sprinkle with sugar, cinnamon, nuts and raisins. Roll and cut 1 ½ inches wide. Turn on side. Bake 350 degrees till light brown.

Baking Powder Biscuits

2 cups sifted flour	2 tbs. shortening
4 tsp. baking powder	¼ cup milk
1 tsp. salt	

Sift flour, baking powder and salt together. Cut in shortening. Add milk and mix to soft dough. Knead for 30 seconds. Roll out 1 inch thick. Bake at 425 degrees for 12 – 15 minutes.

Upside Down Yeast Buns

4 cups flour	½ cup sweet cream
½ lb. butter	1 tsp. salt
4 cubes compressed yeast	½ cup sugar
4 egg yolks	walnuts or pecans
Cinnamon	raisins
1 tsp. vanilla extract	

Mix together flour, yeast, egg yolks, sweet cream, salt, sugar, butter, and vanilla into dough. Refrigerate overnight. Roll out. Sprinkle with cinnamon, sugar, raisins and nuts. Make into a long roll, cut into small buns. Butter the pan thick a sprinkle with brown sugar put buns in pan and leave room for rising. Let it rise about 1 hour. Bake at 350 degrees until brown.

Butter Horns

4 egg yolks	3 tbs. sugar
2 cubes compressed yeast	½ pint sour cream
½ tsp. salt	½ cup ground walnuts or pecans

Add the above ingredients to the following flour mixture:

2 cups flour	½ lb. butter
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Blend butter and flour and combine with the ingredients. Form soft dough. Break off little pieces the size of a walnut and roll into balls. Place onto cookie sheets. Cover with wax paper and dishtowel overnight, place in refrigerator. Remove 1 hour before baking. Roll each ball into rounds. Take egg whites and beat with cinnamon and sugar till thick. Spread on dough, add chopped nuts. Roll to form crescents. Put on buttered pan. Bake 6 minutes at 375 degrees. Then remove from oven and brush tops with egg mixed with sweet cream. Return to oven and bake till brown, about 20 minutes.

Strudel

Strudel

2 eggs	1/2 tsp. soda
1/4 cup oil	1/2 tsp. salt
1-cup ice water	4 1/2 cups flour

DOUGH:

Mix ice water, soda, eggs and oil. Mix well. Add flour. Mix well and refrigerate for four hours.

FILLING:

3 lbs. white raisins	2 lbs. walnuts, coarse chop
2 lemons	2 tbs. cinnamon
3 oranges	1 cup sugar
1 pint red cherries	oil
1/2 pint green cherries	breadcrumbs

Wash raisins well. Soak raisins, then grind. Grate rind of lemons and oranges. Squeeze juices of lemons and oranges and add with rind to raisins. Cut cherries in small pieces. Set aside. Mix sugar with cinnamon. Set aside. Cut off small piece of dough and roll as thin as possible, tissue paper thin, about 12 X 16 inches. Smear oil over dough. Sprinkle breadcrumbs, cinnamon and sugar. Spread raisin mixture smoothly, leaving 1 inch border all around about 4 inches uncovered across center, for easier rolling. Sprinkle nuts all over, sprinkle cherries, and roll. Place on greased pan. Cover top of strudel with oil. Sprinkle cinnamon and sugar on top. Make indentations across strip about 1-1/2 inches apart. Bake at 325 degrees for 1 hour. When removed cut immediately.

Strudlets

1/2 cup butter	lemon rind
1 cup flour	2 egg whites
3 egg yolks	1/2 cup sugar
2 tbs. lemon juice	walnuts, chopped

Knead butter into flour with fingers till mealy. Add egg yolks, lemon juice and lemon rind. Form into small balls. Chill overnight. Roll out and fill with egg whites whipped stiff with sugar. Sprinkle walnuts. Roll up. Bake at 350 degrees for 15 - 25 minutes on ungreased pan.

Pies

Hot Water Pastry

¼ cup boiling water
½ cup shortening

1 ½ cups flour
½ tsp. salt

Pour water over shortening, beat until creamy. Cool. Add flour, sifted with salt; mix to soft dough with fork. Wrap in greased paper and chill thoroughly before rolling. Make 9 inch double crust pie.

Strawberry Chiffon Pie

Boil ¾ cup water, ½ cup sugar, ¼ tsp. salt and 1 ¼ cup strawberries. Cook well and clear. Add slowly ¼ cup cornstarch, which has been dissolved with ¼ cup water. Beat 3 egg whites with ¼ cup sugar until dry and stiff. Add ¼ cup sugar; beat just enough to dissolve last ¼ cup sugar. When thickened part is boiling, take from fire and pour over egg whites. Pour filling into a baked pie shell (above). Place pie in refrigerator. Top with whipped cream.

Meringue for Pies

For every egg white, add 1-tbs. cold water. Beat until stiff. Then add a few drops vanilla extract and 1 ½ tbs. sugar for each egg white. Beat thoroughly. Spread on pie; cook in slow oven until brown. Do not refrigerate pie when done, as the cold refrigerator will cause the meringue to shrink and become watery.

Pineapple Pie

1 ½ cups flour
1 tsp. baking powder
Pinch of salt
½ cup shortening or oil
¼ cup sugar

1 tsp. vanilla
1 egg
½ cup orange juice
1 can crushed pineapple
2 tbs. corn starch

Mix dry ingredients. Add shortening. Add orange juice, vanilla and egg mixed together. Knead till ball is formed. Divide and roll. Place dough on pie plate and sprinkle with breadcrumbs. Add filling made by combining crushed pineapple, pineapple juice and cornstarch. Bake at 350 degrees about 45 minutes or brown.

Hungarian Pastries

PASTRY:

1 ½ cup flour
Dash salt
½ tsp. baking powder
½ cup butter
2 egg yolks

FILLING:

½ cup unblanched almonds
1 oz. chocolate semi sweet
½ cup sugar
1/3 cup raisins
2 egg whites

PASTRY: Sift flour, salt, and baking powder together in a bowl. Cut or work in butter till it looks like corn meal. Add egg yolks. Work pastry till you have a dough that holds together. Chill till ready to use.

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FILLING: Grate or grind almonds and chocolate (make sure almonds are dry). Mix with sugar and raisins. Beat egg whites till they hold a point. Fold into chocolate combination gently.

Roll half of pastry at a time. Cut into 3-inch squares and line small-ungreased muffin tin. Place a heaping tablespoon of filling in pastry and bake at 425 degrees 12 – 14 minutes. Sprinkle with confectioner's sugar and cool. Makes 14.

Cream Cheese Pie

PASTRY:

4 tbs. butter	1 egg beaten
1 cup flour	3 cups sugar

Cream butter, add sugar till fluffy, add beaten egg. Sift flour with baking powder, stirring until smooth. Spread in 10 inch greased pie pan, pat firmly down.

CHEESE FILLING:

½ lb. cream cheese	2 cups milk
2 eggs beaten	½ tsp. vanilla
3 tbs. sugar	juice of one lemon
2 tbs. flour	

Soften cream cheese, add eggs beaten light. Add sugar, flour and blend well. Add milk vanilla, lemon juice and stir until smooth. Pour onto pastry shell. Bake 1-½ hours at 325 degrees.

Banana Cream Pie

1 cup milk	¼ tsp. salt
1 cup light cream	2 eggs, separated
3 tbs. flour	1 tsp. vanilla
1 tbs. corn starch	2 bananas
½ cup sugar	1 baked pie shell

Scald milk and cream in top of double boiler, saving aside enough to mix flour and corn starch to a paste. Combine cornstarch, flour sugar and salt and mix with small amount of the saved aside milk. Add to the scalded milk and cook for 15 minutes, stirring constantly until thickened and smooth. Pour over slightly beaten egg yolks, return to boiler and let cook one minute longer. Cool and add vanilla. Slice bananas and line baked pie shell with them. Pour cooled filling on top of bananas and cover filling with meringue made from egg whites beaten stiff. Add 6-tbs. sugar to egg white gradually while beating. Bake in oven 350 degrees for 10 – 15 minutes until meringue is browned evenly.

Lemon Chiffon Pie

4 eggs, separated	2 lemons
4 tbs. cold water	pinch salt
1 cup sugar	cream of tartar

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Cream yolks with half of sugar. Add rind of 1 lemon, water and juice of 2 lemons, salt. Cook in double boiler; stir until mixture coats spoon. Beat whites with rest of sugar, add salt, a pinch of cream of tartar, and fold into mixture. Pour into baked pie shell, put in 325 degrees oven for 12 - 15 minutes.

Fruit Jell-O® Pie

Make 1 pie shell	8 oz. water
4 oz. of shortening	3 oz. sugar
1 oz. of corn syrup	12 oz. flour
4 eggs beaten light	tsp. salt
3 cups milk	1/3-tsp. vanilla

Mix 8 oz. water, 4 oz. shortening, 3-oz. sugar and 12-oz. flour to make dough for pie crust. Make custard base using corn syrup, milk, salt, 4 eggs beaten and vanilla. Bake custard until firm in the center, in a moderate oven, 350 degrees. Take 5 oz. of Jell-O® flavor as desired, 1 quart of hot water when cooled; add ½ pint whipped cream, ½ pint cooked custard. Whip together then put in pie shell and let it cool. Decorate the top with whipped cream.

Black Bottom Pie

14 ginger cookies, crushed	5 tbs. butter, melted
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Crush ginger cookies, roll out fine, add melted butter, and put into 9-inch pie pan. Bake 400 degrees for 10 minutes and allow cooling.

FILLING:

2 cups scalded milk	½ cups sugar
4 egg yolks well beaten	1 ½ tbs. cornstarch

Add eggs slowly to hot milk. Combine and stir into above. Cook in double boiler for 20 minutes, stirring occasionally, until it coats spoon. Remove, and take out one cup. Add 1-½ squares of bitter chocolate to cup you have taken out, beat well as it cools. Add one tsp. Of vanilla extract, then pour this mixture into piecrust and chill.

Bavarian Pie Delight

11 graham crackers	¼ cup water
¼ lb. butter, melted	1 tsp. vanilla
1 package of raspberry Jell-O	13 oz. evaporated milk
½ cup sugar	

Put evaporated milk in refrigerator overnight. About 1 hour before making pie put beaters and bowl in refrigerator to chill.

CRUST:

Crush graham crackers to crumbs and mix with melted butter. Line 9 inch. Pie plate with mixture, pressing firmly to pan.

FILLING:

Boil together water and sugar for 1 minute. Then add package of Jell-O to boiled mixture, stir thoroughly and let cool. In cooled mixing bowl beat evaporated milk till stiff and stands in soft peaks. Add cooled Jell-O mixture slowly, beating all the time till mixed well but not set. Add vanilla and pour into pie shell. Place in refrigerator to set. Trim with whipped cream before serving.

Coffee Chiffon Pie

1 package powdered gelatin	1-tbs. flour
½ cup cold water	¼ tsp. salt
½ cup sugar	2 tsp. instant coffee
¼ tsp. vanilla	

Soften gelatin in cold water. Mix sugar, flour, salt and coffee. Add ¼ cup hot water. Cool. Add to gelatin mixture. Add vanilla. Pour onto crust, chill in refrigerator. Top with whipped cream

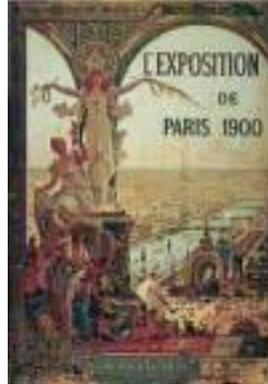
CRUST:

1 ½ cups graham cracker crumbs	½ cup melted butter
1/3-cup confectioners sugar	

Mix well and press into 9 inch pie pan, bake at 375 degrees for 8 – 10 minutes. Add filling. Chill. Crust can also be used unbaked.

Cakes, Frostings and Icings

Prize Winner Apple Cake (Paris Worlds Fair 1900)



Paris 1900



Paris France

Du 15 avril au 12 novembre 1900

Exposition Universelle et Internationale de Paris 1900

This cake has a great story. Diamond Jim Brady had just returned to New York from a trip to Paris, where he had dined on Filet de Sole Marguery at Restaurant Marguery in Paris. He was so taken back by the experience that he asked Charles Rector or Rector's Restaurant to make the dish for him exactly as he had experienced it in Paris. Rector did not know how so he sent his son George to Paris find out how to prepare it. The story has it that George infiltrated the kitchen at Marguery as a dishwasher and uncovers the recipe. The true story is that he found a new girlfriend who was the daughter of the chef-owner of the restaurant and he influenced her to get it for him. In truth George came back with two recipes "Filet de Sole Marguery" which was later renamed to "Filet de Sole Marguery à la Diamond Jim" and "Crabmeat Mornay" which he procured from the famous Café de Paris.

While he was in Paris he did my grandmother a favor and submitted her recipe for Apple Cake Américain at the Paris 1900 World's Fair and it placed second in prize. The prize was the equivalent of \$100 USD. Grandmother choose this recipe because she wanted to use the Normandy sweet and sour apples which the French were using to make sweet cider. They grew the sweet and sour apples that she needed for the cake. Apparently these apples were much better than the USA varieties.

4 tsp. butter
¼ cup confectioners sugar
2 eggs
1 tsp. vanilla extract
1-tbs. cinnamon and 1 tbs. confectioners sugar (mixture)
½ cup Grand Marnier in which you have soaked 1/8 cup sliced apples for 24 hours.
This gives the Grand Marnier the taste of cognac flavored with the peel of bitter

2 tsp. baking powder
1 ¾ cup unbleached cake flour
½ cup milk
5 apples; 3 sweet, 2 sour

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oranges, spices, (Normandy) apples, cinnamon and vanilla. After 24 hours, heat the mixture for 30 minutes and place a saucer over pan and ice cubes on top. This acts as a condenser so that you do not boil over the alcohol early. The mixture is then strained and reduced to $\frac{1}{4}$ cup for use in the recipe.

Cream butter with sugar. Add eggs, vanilla. Sift flour with baking powder three times. Add milk, condensed Grand Marnier and beat to a smooth consistency. Pour batter into greased 9-inch square pan lined with butter and wax paper. Butter the other side of the wax paper. Cover batter with peeled apples sliced into $\frac{1}{8}$ sections, which have been dipped into cinnamon - sugar mixture. Press apples into the batter. Sprinkle remaining cinnamon- sugar mixture over apples. Bake at 350 degrees about 1 hour.

White Cake

$\frac{1}{4}$ lb. butter	$\frac{1}{4}$ tsp. salt
1 $\frac{1}{2}$ cups sugar	$\frac{2}{3}$ -cup milk
4 egg yolks, well beaten	2 tsp. vanilla
2 cups flour	4 egg whites, stiffly beaten
4 tsp. baking powder	

Sit flour one, measure, add baking powder and salt and sift 3 times. Cream butter thoroughly, add sugar gradually and cream well. Beat in egg yolks. Add about $1\frac{1}{4}$ of flour and mix well. Add remaining flour, alternately with milk in small amounts, beating after each addition. Add vanilla. Gently fold in stiffly beaten egg whites. Bake in two greased 9-inch layer pans in oven 375 degrees.

Golden Layer Cake

2 $\frac{1}{4}$ cups cake flour	$\frac{1}{4}$ cup shortening
$\frac{1}{4}$ cup butter	3 tsp. baking powder
1 cup milk	1 tsp. salt
1-tsp. vanilla	1 $\frac{1}{2}$ cups sugar
2 eggs	

Measure flour and baking powder; sift with salt and sugar into mixing bowl. Add softened shortening and butter and $\frac{2}{3}$ cup milk to dry ingredients, add vanilla. Mix 2 minutes. Add another $\frac{1}{3}$ -cup milk and 2 eggs, unbeaten. Mix 2 minutes. Bake in two greased and floured pans for 30 minutes at 350 degrees. Spread with icing.

Layer Cake

$\frac{1}{2}$ cup butter	$\frac{2}{3}$ cup of milk
2 eggs	2 cups flour
2 tsp. baking powder	2-tsp. baking soda
1 tsp. vanilla	1 cup sugar

Cream butter with sugar. Add yolks of eggs, vanilla and baking powder and soda. Stir until smooth, alternate flour and milk and add egg whites. Grease tin and bake for 30 minutes at 350 degrees.

Velvet Cake

2 cups sugar	1-cup milk
½ lb. butter	3 cups flour
3 yolks and 1 whole egg	2-tsp. baking powder

Cream the sugar, butter and egg alternately, with flour sifted into the baking powder and milk. Bake in 350-degree oven

FROSTING:

3 egg whites (use those left over from above)	5 tbs. cold water
1 ½ cups sugar	¼ tsp. cream of tartar
1 tsp. vanilla	1 tsp. red grenadine

Put all in the upper part of double boiler, except the vanilla, beat thoroughly. Place over lower part of boiler in which the water is boiling rapidly. Cook approximately 7 minutes or until the frosting will stand in peak. Remove from the fire and add vanilla.

Layer Cake with Pineapple Filling

CAKE INGREDIENTS:

3 cups flour
2 cups sugar
¼ cup butter
1 cup milk
3 tsp. baking powder
½ tsp. salt
1 tsp. vanilla
4 eggs

FILLING:

2 cups crushed pineapples
1-tbs. lemon juice
2 tbs. cornstarch
½ cup sugar

FILLING:

Mix all ingredients together and cook over slow heat until thick and clear. Cool slightly and put between layers.

CAKE:

Cream butter, add sugar and cream thoroughly, add eggs and beat. Add vanilla. Last add flour alternately with milk. Bake in 3 9-inch layer pans at 375 degrees for 25 minutes. Put together using pineapple filling.

Buttercup Cake

½ cup half shortening and butter	½ tsp. milk
1 ½ cups sugar	1 cup buttermilk
2 eggs	1 tsp. vanilla
2 ¼ cups flour	¼ tsp. almond extract
1 tsp. baking powder	¼ tsp. lemon extract
½ tsp. soda	¼ tsp. orange extract

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Note: extracts are prepared by placing rinds of lemon, orange or ground up almond in an 180 proof and heating for 30 minutes. When heating the alcohol place a saucer over pan and ice cubes on top. This acts as a condenser so that you do not boil over the alcohol early. The mixture is then reduced almost to dryness.

Cream butter and shortening, add sugar gradually, cream till fluffy. Blend in well-beaten eggs. Sift flour, baking powder, soda and salt together 3 times. Stir into creamed mixture alternately with buttermilk. Blend in flavoring. Pour into 2 well-greased and floured pans. Bake in 350-degree oven for 30 – 35 minutes. Use icing of your choice as filling and covering.

Butter Icing

2 ½ cups confectioners sugar	4 tbs. hot milk
3-tbs. cocoa or 2 oz. bitter chocolate	1-tsp. vanilla
2 tbs. melted butter	pinch salt

Sift sugar, cocoa and salt. Add hot milk and butter, beating all the time. Add vanilla.

Butterscotch Cake

½ cup butter	1 ¾ cups flour
1 1/3 cup brown sugar	2 ½ tsp. baking powder
2 eggs	¼ tsp. baking soda
1 tsp. vanilla extract	½ cup cold strong coffee

Cream butter, add sugar slowly. Add eggs one at a time beating after each addition. Add flavoring. Add flour, sifted with baking powder and soda, alternately with coffee. Bake in loaf pan at 350 degrees for about 50 minutes.

Butter Cake

½ lb. butter	1 tsp. vanilla
2 cups sugar	3 cups flour
4 eggs	3 tsp. baking powder
1 cup milk or orange juice	

Cream butter and add sugar gradually, blending well. Add beaten eggs and vanilla. Add alternately milk with four sifted together with baking powder. Bake 1 hour at 325 degrees.

Honey Cake #1

3 eggs	orange rind
3 cups flour	1-tsp. baking soda
1 cup honey	2 tsp. baking powder
1 cup sugar	½ cup seedless raisins
1 cup coffee	¼ cup nuts
¼ cup oil	

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Mix the eggs with the sugar. Then pour in the coffee and the honey; add raisins, orange rind and oil. Mix the baking soda, baking powder into the flour and pour into the batter. Sprinkle the nuts over the batter. Bake at 350 degrees for 1 hour.

Honey Cake #2

½ lb. honey	1 tsp. baking soda
1 cup sugar	2 tsp. whiskey
3 eggs	1 fine mashed banana
½ orange with peel grated	3-tsp. oil
½ lemon with peel grated	½ cup black coffee
3 cups flour	1-tsp. baking powder

Sift flour, sugar, baking soda and baking powder together. Add the whole eggs, oil, honey, whiskey, orange, lemon to flour mixture. Mix the dough very well until there are no lumps left. Bake at 350 degrees with oven door open a trifle the first ½ hour until the cake rises then shut door, let bake for another 30 minutes.

Honey Cake #3

1-cup honey	3 ½ cups flour
1 cup sugar	1 tsp. soda
3 tbs. shortening	2 tsp. baking powder
2 oranges grated	4 eggs
1 lemon grated	¼ cup nuts
¼ cup raisins	

Cream honey, sugar and shortening. Add eggs; add dry ingredients, fruit and nuts. Bake at 350 degrees for 50 minutes or until done.

Passover Sponge Cake #1

9 eggs, separated	2 tbs. cake meal
1 ½ cups sugar	½ lemon grated with rind
¼ cup potato starch	

Beat egg whites well, add sugar. Beat yolks add to whites, add lemon. Sift dry ingredients together and mix together. Bake at 350 degrees for 50 minutes or until done.

Passover Sponge Cake #2

1 cup sugar	juice of orange
6 eggs	juice of lemon
1-cup cake flour or 2-lbs. potato flour	rind of lemon

Cream yolks with sugar, add juices of lemon and orange and rind. Add flour, then ½ of beaten whites. Work about ten minutes and add remaining egg whites. Bake at 350 degrees.

Passover Sponge Cake #3

8 eggs separated	¼ cup potato flour
1 ¼ cups sugar	4 oz. of orange juice
½ cake meal	

Beat egg whites stiff. Add sugar; add everything to the whites. Bake at 325 degrees until cake springs back to touch of finger.

Lemon Coconut Sponge Cake with Lemon Filling

3 eggs	1 tsp. baking powder
1 cup sugar	6 tbs. boiling water
Juice of 1 lemon	

Beat eggs, add sugar and flour sifted with baking powder. Add boiling water. Bake about 20 minutes at 350 degrees.

LEMON FILLING:

2 eggs, separated	rind of ½ lemon
1 cup sugar	1 tsp. cornstarch
Juice of 1 lemon	1-cup cold water
¼ cup shredded coconut	

Beat egg yolks in double boiler with 1 cup sugar. Dissolve cornstarch in water and add to egg yolks, cook till thick, stirring constantly. Add lemon rind and lemon juice. Beat till thick. Cool. Beat egg whites stiff and add to cold lemon filling. Brown coconut shredded in oven. Split sponge cake, fill and spread lemon filling over cake. Sprinkle with coconut.

Orange Cake Delight with Orange Filling and Frosting

¾ cup shortening	3 stiff beaten egg whites
1 ½ cups sugar	½ tsp. salt
3 beaten egg yolks	3 ½ tsp. baking powder
2 ¼ cups cake flour	¾ cup cold water
1 tbs. orange rind grated	¼ cup orange juice

Cream shortening, sugar and add egg yolks. Beat well. Add sifted dry ingredients, alternately with water, orange juice and rind. Fold in egg whites, Bake in greased pan 9-inch layer cake pans at 350 degrees for 30 – 35 minutes.

ORANGE FILLING:

Melt 2-tbs. butter; add ¼ cup cornstarch. Blend. Add 1 cup sugar, ½ tsp. salt, 2 tbs. grated orange rind and 1 cup orange juice and pulp and mix well. Cook in double boiler until thick. Remove from heat; add 1 ½ tbs. lemon juice. Frost with:

ORANGE FROSTING:

Cook ¾ cup sugar and add ¼ cup water to thread stage (230 degrees). Pour over 2 stiff beaten egg whites. Add ½ tbs. orange juice, beat until thick. Frost cake. Sprinkle grated orange rind in center of cake.

Pure Honey Cake

3 ½ cups flour	1 cup sugar
2 ½ tsp. baking powder	3 eggs, separated
1 tsp. baking soda	¼ cup oil
½ tsp. salt	1 lb. honey
1 tsp. cinnamon	1 1/3 cup warm black coffee
½ tsp. ground cloves	¼ tsp. cream of tartar
¼ tsp. ginger	Almonds for garnish

Mix and sift ingredients into mixing bowl. Make a "well" and add egg yolks, oil, honey, coffee. Beat until smooth and blended. Add cream of tartar to egg whites. Beat whites until they stand in very stiff peaks when beater is removed. Gently fold yolk mixture into whites. DO NOT BEAT OR STIR. Pour batter into pre-greased 9-inch tube pan. Bake in a moderate oven at 350 degrees 55 to 60 minutes or until cake springs back when lightly touched with finger. Invert cake pan on rack until completely cooled. Loosen cake with spatula. Remove from pan, decorate with almonds.

Sponge Cake

6 egg yolks	1 cup flour
1 cup sugar	2 tsp. baking powder
1 tsp. vanilla	rind of lemon

Beat egg yolks and sugar, beating until light and fluffy. Add vanilla. Sift flour and baking powder and add to egg mixture, stir until smooth. Fold egg whites into batter. Pour into greased pan lined with wax paper. Bake in slow oven 325 degrees for 1 hour. **[Author's Note: The wax paper was a gift from Thomas Edison.]**

Orange Sponge Cake

6 eggs	1 cup flour
1 cup sugar	½ tsp. baking powder
½ large orange grated rind	½ tsp. salt
2 tbs. orange juice	

Beat egg yolks until thick and light colored, add sugar gradually, beating continually, add rind and juice of orange, whip egg whites until stiff, fold half egg whites into first mixture. Fold in sifted dry ingredients, add remaining egg whites and mix lightly. Bake in ungreased tube pan at 350 degrees about 50 minutes. Remove from oven and keep in pan until cold, remove from pan and cover with orange frosting.

ORANGE FROSTING:

1-cup confectioners sugar	pinch of salt
Rind of ½ large orange	2 tbs. orange juice.

Mix all ingredients thoroughly; beat until smooth and spread top and sides of cake.

Hazel Nut Cake for Passover

6 eggs
¾ glass water

½ lb. hazel nuts
pinch salt

Beat yolks well with salt and sugar. Fold in stiffly beaten whites. Fold in nuts. Bake 1 hour in greased pan lined with wax paper. Remove paper while cake is hot.

Boiled Icing

1 cup sugar
1 tbs. vinegar

5 tbs. cold water
2 egg whites

Boil until it threads (about five minutes). Add 2 egg whites beaten stiff.

Haman Taschen with Poppy Seed Filling or Prune Filling

DOUGH:

2 ½ cup flour
½ tsp. salt
½ cup sugar
1 tsp. vanilla

3 tbs. cold water
½ lb. butter, room temperature
3 egg yolks

Combine the 1 ½ cup flour, salt, sugar, and butter, rubbing butter into flour with fingers. Mix the egg yolks with a fork. Add vanilla. Add remaining cup flour, sifting it into the egg mixture, mixing together lightly. Combine the mixtures and blend well with a fork. Store, covered, in refrigerator overnight.

When ready to use, pinch off dough the size of a walnut and roll on a floured surface into a 2-½ inch round. Place a level tsp. of one of the fillings in the center. Pinch the sides together, forming a closed triangle over the filling. Cut the pinched edges about ¼ deep at ½ inch interval to give a scalloped top when baked. Place on an ungreased baking sheet. Bake at 400 degrees for 20 minutes. Makes: 30

POPPY SEED FILLING:

1 lb. ground poppy seeds
2 cups milk
1 cup honey

½ cup chopped pecans
¼ tsp. cinnamon
½ cup sugar

Place seed in a fine strainer and run water through it again and again. Place in double boiler with milk and cook over hot water until milk is absorbed. Add honey, pecans, cinnamon and sugar. Cook a few minutes, stirring until sugar is dissolved and honey is blended. Cool, cover and store in refrigerator. Makes: 1 quart

PRUNE FILLING:

2 cups chopped prunes
2 tbs. flour
1 cup sugar

1 cup chopped nuts
¼ tsp. salt
1 ¼ cup orange juice

Put prunes through grinder. Mix all ingredients together and blend until well mixed.

Pound Cake

½ cup butter	1 ½ cup and 1 tbs. flour
1 cup and 2 tbs. sugar	1/8 tsp. baking soda
4 eggs, well-beaten	2-tbs. lemon juice
2 tbs. lemon rind	

Cream butter. Add sugar slowly creaming well. Add eggs and lemon rind and beat well. Sift flour and soda together and add in thirds to egg mixture. Add lemon juice. Bake in 8 X 8 greased pan at 350 degrees for 50 – 60 minutes.

Pineapple Up-Side Down Cake

1 can sliced pineapple (4 slices)	1-cup flour
1 cup sugar	2 tsp. baking powder
4 eggs	½ cup brown sugar
¼ lb. butter	

Beat egg whites unit stiff. Add sugar and beat well. Add egg yolks and then the pineapple juice from the can (about ¼ cup). Add melted butter. Add the flour and baking powder. Grease pan and line bottom of pan with wax paper. Then grease inserted wax paper. Sprinkle pan with brown sugar and place pineapple in a circle on bottom of pan. (Variation: You can add some maraschino cherries to the center of the pineapple slices for some coloring.) Pour batter over pineapples and bake at 350 degrees until an inserted toothpick can be withdrawn without batter sticking to it. About 30 – 50 minutes.

Miss Lillian Russell's Birthday Cake

1 ½ cups flour	2-tbs. water
1 ½ tsp. baking powder	juice and rind of 1 orange
1 tsp. orange extract	5 eggs
½ cup melted butter	1 1/8 cups confectioners sugar
1/8 cup white rum	

Beat whites of eggs stiff, add sugar gradually, until of marshmallow consistency. Beat yolks thoroughly, fold white mixture in slowly. Then put in the water to which has been added the juice and rind of orange. Fold in sifted flour and baking powder. Lastly pour in melted butter and blend in orange extract and white rum. Bake in greased 9-inch layer tins at 375 degrees about 25 – 35 minutes. Frost when cool with the following:

FROSTING:

1 cup sugar	1/8 tsp. salt
1/3 cup water	2 egg whites
¼ cream of tartar	1 tsp. vanilla

Combine sugar, water, cream of tartar and salt in saucepan; bring to boil stirring constantly. Cover saucepan and boil to syrup 2 minutes. Cool. Beat egg whites until stiff; gradually add syrup while beating constantly until stiff enough to hold shape. Add vanilla. Add coloring of your choice. Frost cake.

Fudge Cake

4 tbs. butter	3 tsp. baking powder
2 cups sugar	½ tsp. salt
2 eggs	1 ½ cups milk
4 sq. bitter chocolate	1 tsp. vanilla
1 ¾ cups flour	1 cup chopped nuts

Cream butter with 1 ½ cups sugar, add egg yolks. Blend in melted chocolate. Sift flour, baking powder, salt and add to creamed mixture, alternately with milk. Blend in vanilla and nuts. Beat egg whites stiff; add ½ cup sugar gradually. Fold this into the batter and bake at 350 degrees.

Brown Sugar Fudge Cake with Quick Chocolate Filling

2-cup flour mixed with 1-tbs. baking powder and 1 tbs. baking soda

Dissolve 3 squares bitter chocolate in ½ cup boiling water and set aside. Cream ½ cup butter with cup brown sugar, and 1-tsp. vanilla. Add one at a time, 2-unbeaten eggs. Beat fluffy after each egg is added. Measure ½ cup milk. Add alternately to creamed mixture with about ½ cup of the prepared flour at a time. Use all the flour. Stir smooth after each addition. Stir in the chocolate mixture. Divide in 2 layer cake pans, greased, line with wax paper and the paper greased. Bake 350 degrees 45 minutes. Make two 8-inch layers. Use cream filling between layers.

QUICK CHOCOLATE FROSTING:

Melt 2 tbs. butter with 2 sq. chocolate in saucepan, then add 2 cups confectioners sugar and 1 tsp. vanilla. Add ¼ tsp. salt. Add enough milk, cream or evaporated milk to make smooth and glassy. It should run from the spoon but pile up in the pan.

Chocolate Cake #1

¼ lb. butter	1 tsp. baking soda
2 eggs	8 oz brown or white sugar
1 square bitter chocolate	1 lb. sifted cake flour
1 cup sour cream	

Cream butter, add sugar, then 2 eggs. Melt chocolate and add to batter. Stir in 1-cup sour cream into which 1 tsp. baking soda (bicarbonate) has been added. Add 1 lb. cake flour. Beat until smooth. Bake in 350-degree oven testing with toothpick until it comes out clean.

Chocolate Cake #2

2 cups flour	1 ¼ cups sugar
2-tsp. baking powder	2 eggs, unbeaten
¼ tsp. soda	3 sq. unsweetened chocolate
½ tsp. salt	1 cup milk
½ cup butter	1 tsp. vanilla

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Sift flour once; add baking powder, soda and salt sift together 3 times. Cream butter, add sugar, cream together. Add eggs, one at a time. Add melted chocolate. Add flour, alternately with milk, add vanilla. Bake 350 degrees, 30 minutes. Bake in two layer pans.

FROSTING:

3 sq. bitter chocolate	3 egg yolks
1 ½ cups confectioners sugar	4-tbs. butter
2 ½ tbs. hot water	

Melt chocolate, add sugar and water. Beat well; add butter, 1 tbs. at a time. Spread in between layers, cover cake. Trim with chip chocolate and powdered sugar when cool.

Chocolate Cake #3

¼ lb. butter	1 cup brown sugar
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Mix above ingredients well and add 2 eggs. Melt 1 pieces of bitter chocolate and add to the batter 1 cup sour cream in which 1 tsp. of baking soda has been added. Add 2 cups of cake flour. Beat until smooth. Bake at 350 degrees.

Chocolate Cake #4

½ cup butter	1 tsp. soda
1 cup sugar	1 tsp. baking powder
2 eggs, separated	1 ½ cups flour
1 cup sour milk	2 sq. chocolate or 3 tbs. cocoa
1 tsp. vanilla	

Cream sugar and butter together. Add egg yolks. Dissolve soda in sour milk and add to egg mixture, alternately with dry ingredients. Add vanilla and melted chocolate. IF cocoa is used, sift with dry ingredients. Beat egg whites and fold into batter. Bake at 350 degrees.

Creamy Chocolate Frosting

1 ½ cups milk	1-tsp. vanilla
4 sq. chocolate	pinch of salt
1 ½ powdered sugar	

Cook milk with chocolate, cut in pieces, over low fire, stirring until thick and smooth. Add sugar and cook again until very thick, stirring constantly. Cool and add vanilla and salt.

Chocolate Fudge Cake with Cream Filling

Sift measure 1 ¼ cup of flour and 1 tsp. baking powder and 1 tsp. baking soda, set aside. Melt 2 sq. chocolate with 2-tbs. butter. Cool. Cream ¼ cup butter with ¾ cup sugar and 1 tsp. vanilla. Add 1 egg. Beat until very light and fluffy. Measure ½ cup milk; add alternately with about ½ cup of the flour mixture at a time. Eat smooth after each addition. Stir in the chocolate mixture and ½ chopped walnuts,

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sprinkled with 2 tbs. of flour mixture. Pour mixture into two 8 inch square pans, greased, the bottoms lined with wax paper and the paper greased. Bake at 375 degrees 15 - 20 minutes. Cool.

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CREAM FILLING:

1/3 cup sugar	1 egg
3 tbs. flour	1 cup milk
1/8 tsp. salt	1 tsp. vanilla

Mix sugar, flour, and salt. Add beaten egg. Add milk and cook over boiling water until thick. Cool and add vanilla. Spread between layers of cake.

Fudge Mocha Icing

1 can condensed milk	1-tsp. vanilla
3 oz. bitter chocolate	2 tsp. coffee

Melt chocolate in double boiler, when melted, add condensed milk, and stir until smooth. Add vanilla and coffee, stirring until ready for spreading.

Devil's Food Cake #1

1/2 cup water	2 eggs
1 1/2 tsp. soda	2 1/2 cups flour
1/2 cup cocoa	1/2 tsp. salt
2/3 cup butter	1 tsp. vanilla
1 3/4 cups sugar	3/4 cup sour milk

Mix the first three ingredients and allow to stand while mixing the batter. Cream sugar and butter together until fluffy. Add eggs one at a time and beat well. Sift flour and measure, add alternately with sour milk. Add the first mixture and mix in thoroughly. Turn into two 9-inch layer cake tins and bake at 350 degrees. Fill with chocolate cream frosting.

FUDGE ICING:

Boil until thick, about 5 minutes, 1 can condensed milk, and 2-sq. bitter chocolate and 1-tsp. vanilla. Add 1-tbs. cold water and beat. Add vanilla; also nuts, stir and spread.

Devil's Food Cake #2

1/2 cup shortening	1/2 cup cocoa
3 eggs	2 tsp. baking powder
1 1/4 cup sugar	1 tsp. baking soda
2 cups flour	1 1/4 cups buttermilk

Cream shortening, add sugar and eggs. Sift dry ingredients and add alternately with milk. Bake in greased layer pans at 375 degrees for about 30 minutes.

ICING:

1-tbs. shortening	2 cups confectioners' sugar
1 can evaporated milk	shredded coconut

Cream and add evaporated milk until consistency to spread. Add coconut to top.

Milk Chocolate Icing

2 tbs. shortening (lard)	2 ¼ cups confectioners' sugar
1 tbs. butter	½ tsp. vanilla
1 oz. chocolate	¼ tsp. salt
5 tbs. evaporated milk, scalded	

Melt shortening and butter over hot water. Pour hot milk over sugar and stir until sugar is dissolved. Add vanilla and salt. Add chocolate mixture and beat until smooth and thick enough to spread.

Chocolate Icing

1-cup confectioners sugar	1-tbs. butter
¼ cup milk	1 egg
2 sq. chocolate	1 tsp. vanilla

Melt chocolate and butter and cool. Mix all ingredients together in bowl over ice and beat until thick.

Sour Cream Devil's Food Cake

2 cups cake flour	1 egg unbeaten
1 tsp. soda	3 sq. chocolate
½ tsp. salt	½ cup thick sour cream
1/3 cup butter	¾ cup sweet milk
1 ¼ cup sugar	1 tsp. vanilla

Sift flour once, measure, add soda and salt and sift 3 times. Cream butter thoroughly, add sugar gradually and cream well. Beat in egg, then chocolate, add about ¼ cup of flour and beat well, then sour cream. Add remaining flour, alternately with milk in small amounts, beating after each addition. Add vanilla. Bake in two greased 9 inch layer pans at 350 degrees about 30 minutes.

Coffee Devil's Food Cake

½ cup butter	1 ¼ cup flour
1 cup sugar	1 ½ tsp. baking powder
2 eggs	½ tsp. soda
3 sq. chocolate	¼ tsp. salt
¾ cup strong cold coffee	

Cream butter, add sugar gradually. Add eaten eggs, melted chocolate and blend thoroughly. Add coffee alternately with sifted dry ingredients. Bake at 350 degrees for 50 minutes.

Feather Devil's Food Cake

½ cup shortening	½ cup hot water
1 cup white sugar	2 cups cake flour
1 cup brown sugar	¼ tsp. salt
1 tsp. vanilla	1 tsp. soda

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2 beaten eggs
3 sq. bitter chocolate

2/3 cup sour milk

Thoroughly cream shortening and sugars. Add vanilla and eggs. Beat until fluffy. Melt chocolate in hot water, blend thoroughly and cool slightly. Add to creamed mixture. Add flour, sifted with salt and soda, alternately with milk, beating well after each addition. Place in two greased 9-inch layer pans. Bake at 350 degrees for 30 minutes. Use white frosting.

Marble Cake #1

1/4 lb. butter
2 cups sugar
7 eggs
3 cups flour

3 tsp. baking powder
1-tsp. lemon extract
3 tbs. cocoa
3-tbs. jam

Cream butter and sugar, add 3 eggs, one at a time, blend in after each egg is added, cream for 5 minutes. Then add 2 eggs and cream again and finally last 2 eggs, creaming again, thoroughly. Add flour and baking powder gradually. Add lemon extract. When all ingredients have been thorough blended take about 1/3 of dough in separate bowl, add sifted cocoa, jam and small daubs of butter. Cream thoroughly. Bake in buttered pan; lay in layers of white and chocolate batter alternately. Bake at 350 degrees.

Marble Cake #2

1/3 cup butter
1 cup sugar
1 tsp. vanilla
2 cups flour
1/4 tsp. salt
1/4 tsp. soda

2/3 cup milk
3 whites or 2 whole eggs
1 sq. chocolate
2-tbs. hot water
2 tsp. baking powder

Cream butter; add sugar then eggs, if using whole eggs. If not, whip white stiff and add last. Add flour, salt and baking powder and add alternately with milk to first mixture. Add vanilla. Dissolve chocolate in hot water, add soda. Add whole mixture to batter. Put in 2 small greased loaf pans. Bake at 350 degrees.

FROSTING:

Heat 1/4 cup water, 2-sq. chocolate, 2-tbs. butter, add 1/2 tsp. vanilla and 2 cups confectioners sugar. Beat until smooth.

Marble Cake #3

1 cup sugar
5 eggs, separated
2 cups flour

3 tsp. baking powder
1/2 lb. butter
pinch of salt

Cream sugar with egg yolks 5 minutes. Add beat and egg whites. Cut butter into flour sifted with baking powder and salt. Fold into the butter mixture the sugar mixture. Pour into baking pan, leaving a little batter in bowl. Add 1-tsp. cocoa dissolved in 2-tsp. milk. Cut into batter mixing it with a teaspoon.

Banana Cake

½ cup butter	½ tsp. salt
1 ½ cups sugar	½ tsp. soda
1 tsp. vanilla	4 tbs. sour milk
2 eggs, beaten	1 cup banana pulp
2 cups flour	

Cream butter and sugar. Add vanilla and eggs. Add dry ingredients. Add milk and banana pulp. Bake in 2 pans or 1 loaf pan for 1 hour at 350 degrees.

Clever Judy Frosting

1-cup confectioners sugar	½ tsp. vanilla
1 egg or 2-egg yolks	4 sq. bitter chocolate
¼ cup milk	1 tbs. softened butter

Combine ingredients in order given, beating with until blended. Place bowl in pan of cracked ice or ice water and continue beating until right consistence to spread (about 3 minutes). Makes enough frosting to cover tops of two 9-inch layers.

Raisin Cake #1

2 cups raisins	1 tbs. butter
2 cups water	¾ cup oil
2 cups sugar	½ tsp. salt

Boil above ingredients. Cool. Add following ingredients:

4 cups flour	½ tsp. cloves
2 tsp. soda	½ tsp. nutmeg
1 tsp. baking powder	1 egg
1 tsp. cinnamon	

Sift dry ingredients together. Add to raisin mixture. Add 1 egg. Bake at 350 degrees for about 45 minutes.

Raisin Cake #2

¼ lb. butter	2 cups flour
1 cup sugar	1 tsp. baking powder
4 eggs, well beaten	1 tsp. vanilla
1 ½ cups raisins	

Cream butter and sugar very well, then add beaten eggs, add flour a little at a time. Then put in raisins and vanilla last of all baking powder and mix dough very slowly and put in oven at 325 for 1 hour.

Raisin Cake #3

Soak overnight 1 box raisins in 2 ½ cups boiling water to which 2-tsp. soda have been added. Beat 4 eggs with 2 cups sugar. Add 1/2-cup oil. Add grated rind and

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juice of ½ lemon and ½ orange. Sift together 4 cups flour, 2-tsp. baking powder, and 1-tsp. salt. Add ½ flour mixture to egg-sugar mixture. If dough is stiff, add water from soaked raisins. Add rest of flour mixture. Add raisins. Pour into greased and floured pan. Bake at 350 for 30 minutes.

Raisin Apple Coffee Cake

¾ cup sugar	2 tsp. baking powder
¼ cup shortening	½ tsp. salt
1 egg	½ cup seedless raisins
½ cup milk	apples, peeled and sliced
½ cups flour	

Cream butter with sugar and egg. Add milk, then flour and baking powder and salt. Stir in raisins. Spread on greased and floured square pan 9 X 9. Arrange thinly sliced apples over the batter, press in slightly. Sprinkle with 1 tsp. cinnamon mixed with 2-tsp. sugar. Bake at 350 degrees for 25 – 35 minutes.

Coconut Cake

1 ¼ cup flour	1/3 cup softened butter
¼ tsp. salt	2/3-cup room temperature milk
1 cup sugar	1 egg unbeaten
2 ½ tsp. baking powder	1 tsp. vanilla

Mix all ingredients and blend well. Bake 30 – 35 minutes at 350 degrees.

ICING:

3 tbs. melted butter	2-tbs. cream
5 tbs. brown sugar	½ cup coconut

Mix together and spread on cake when baked.

Apple Almond Cake

4 eggs	1 tsp. vanilla
1 cup sugar	2 tsp. baking powder
½ cup oil	1 tsp. baking soda
1 lb. apples, peeled	1 tsp. cinnamon
¼ cups almonds, chopped	2 cups flour

Cream eggs, sugar, and oil. Add apples and stir well. Add flour, cinnamon, powder and soda. Add almonds, vanilla. Bake in pan 9 X 10 inches, 1 hour at 350 degrees.

Applesauce Cake

1 ½ cups applesauce	2-tsp. baking powder
1 tsp. cinnamon	1 cup sugar
2 ½ cups butter	½ lb. butter
Pinch of salt	

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Cream butter with sugar, sift flour with soda and cinnamon, add applesauce to creamed mixture. Bake at 350 degrees for 40 – 50 minutes. This recipe does not call for eggs.

Cheese Cake #1

2-lbs. cottage or pot cheese	1 ¼ cups milk
4 large eggs	5 tbs. flour
1 cup sugar	¼ lb. butter
Pinch of salt	1-tsp. vanilla
14 graham crackers	

Put cheese through ricer, add egg yolks, salt, milk, flour, sugar and vanilla. Beat egg whites and fold in. Melt butter and mix with crushed graham crackers. Put half of crackers on bottom pan, pour batter in and put the rest of the cracker on top. Bake at 325 degree for 1 hour. Turn off heat and let stand in oven until cool.

Cheese Cake #2

CRUST:

16 graham crackers	3 tbs. butter
2 tbs. sugar	

Roll out crackers and add butter and sugar.

FILLING:

1 lb. cream cheese	2 tbs. cake flour
4 eggs separated	1-cup sour cream
1 cup sugar	1 tsp. vanilla
½ tsp. baking powder	

Cream cheese and sugar. Add egg yolks only. Add dry ingredients. Add sour cream and vanilla. Beat egg whites stiff. Fold in. Bake at 300 degrees for 1-½ hours. When done let stand in oven without heat for ½ hour.

Cheese Cake #3

5 eggs	1 tsp. vanilla
3 tbs. cornstarch	1 ½ lbs. cream cheese
8-oz. sour milk	1 ½ cups sugar

Cream cheese with sugar, add cream, then yolks, vanilla then starch alternately with cream. Fold in whites last. Bake at 350 degrees for 1-½ hours.

French Apple Cake

1/8 lb. butter	2 cups milk
¾ cup sugar	2 cups flour
2 large eggs	2 tsp. baking powder
1 tsp. vanilla	¼ tsp. salt
4 or 5 apples (you can use peaches when in season.)	

Cream shortening, sugar and egg yolks. Add vanilla. Sift flour, baking powder, salt twice. Add gradually to batter along with a little milk each time until all is mixed. Well. Beat egg whites until stiff and then fold into batter. Pour into two 9" layer pans. Peel and slice apples into quarters taking out core and then make thinner slices and spread all over top of cake. Sprinkle with cinnamon. Put into 325-degree oven for 45 – 60 minutes. When brown and sides are away from pan remove from oven. Cool about 10 minutes and take from pans. When cake is cold sprinkle with confectioner's sugar.

Apricot Baba Ring

Heat together ½ cup milk, and ¼ cup butter until melted. Beat 5 yolks until thick. Add 1-cup sugar gradually. Sift together 1-cup flour, 1-tsp. baking powder and pinch of salt. Add 1 t sp. Lemon rind and ½ tsp. vanilla. Add scalded milk to egg yolks alternately with flour. Mix till smooth. Pour in butter ring mold. Bake 350 for 30 – 35 minutes. Cool and remove from pan.

Tomato Soup Cake

½ cup butter	2 tsp. baking powder
1 cup sugar	1 tbs. cinnamon
1 egg	1 tsp. cloves ground
1 can tomato soup	1 tsp. baking soda
¼ tsp. salt	1 cup chopped nuts and raisins
2 cups flour	

Cream butter, add sugar gradually, add egg, and sift flour, baking powder, cinnamon, cloves, salt. Add to creamed mixture, alternately with tomato soup to which soda has been added. Mix in raisins and nuts in 350-degree oven. When cool, top with cream cheese icing.

CREAM CHEESE ICING:

1-cup cream cheese, 2 cups confectioners sugar. To cream cheese add sugar, vanilla, also enough heavy cream to make the mixture spread easily.

Mock Cheese Cake

24 graham crackers	1 can condensed milk
3 egg whites	¼ lb. butter
Juice of 1 lemon	

Roll out crackers, mix with melted butter. Put half of the crumbs in unbuttered pan and line buttered side. Beat eggs stiff and add lemon juice and milk. Beat till creamy. Place over crumbs and cove with remaining crumbs. Bake at 325 degrees for 30 minutes.

Coffee Cake #1

2 ½ cups flour	1 tsp. salt
¼ lb. butter	2/3 cup sugar
2 cubes compressed yeast	½ cup warm milk

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2 eggs

Dissolve yeast in tbs. warm water with ½ tsp. sugar. Mix all ingredients add yeast mixture. Knead thoroughly and let rise for 1 hour. Knead again and let rise for 1 hour. Form into long loaves and put in greased pan. Butter loaves. Make mixture of flour, sugar, nuts, butter, cinnamon. Sprinkle on top. Let rise for 1 more hour. Bake at 350 degrees for 45 minutes.

Coffee Cake #2

½ cube compressed yeast	1-tsp. salt
2 tbs. lukewarm water	3 tbs. fat or oil
1/3 cup milk	1 egg
¼ cup sugar	2 1/3 cup flour

Dissolve yeast in water. Scald milk, add sugar, salt and fat and stir until dissolved. Cool to lukewarm and add yeast. Beat egg. Add flour to make dough soft. Knead until smooth and elastic (about 15 minutes). Place in greased bowl, cover; let rise in warm place until double in bulk. Fill with prune filling and roll. Cover; let rise until double in bulk. Bake at 375 degrees for 30 minutes.

Coffee Cake #3

¼ lb. butter	<u>FILLING:</u>
1 cup sugar	1 oz. chocolate, grated
3 eggs	¼ cup sugar
1-cup sour cream	1 cup chopped nuts
3 tsp. baking powder	
1 tsp. vanilla	
1 tsp. baking soda	

Cream butter and sugar together thoroughly. Add eggs, one at a time, beating well after each addition. Combine sour cream and baking soda and let stand while sifting dry ingredients. Sift flour and baking powder together. Add vanilla. Add sour cream mixture alternately with flour mixture to creamed butter and sugar. To make filling, combine all ingredients. Butter a 10 X 4-inch tube pan. Pour in half the batter, sprinkle with half the filling, then add remaining batter and top with remaining filling. Bake at 350 degrees for 1 hour.

Coffee Cake #4

1 egg, slightly beaten	2 cups flour
1 cup sugar	pinch salt
1/8 lb. butter	2 tsp. baking powder
1 cup milk	½ tsp. vanilla

Cream butter, sugar, add egg, sift dry ingredients, add alternately with milk to first mixture, add vanilla. Put in buttered loaf tin. Mix ¼ cup soft bread crumbs, 3-tbs. walnuts (chopped), 2-tbs. sugar, and 2 tbs. melted butter. Sprinkle on top; bake 350 degrees for 45 minutes.

Coffee Cake #5

¾ cup butter
1-cup brown sugar, creamed
4 eggs, separated
1 cup sour cream
1 tsp. baking powder
1 tsp. baking soda

2 cups flour
Fold in 2 egg whites, beaten.

FOR THE TOP:

1 cup brown sugar
2 egg whites beaten

Cream brown sugar by folding in 2 egg whites, beaten. Add flour, 4 egg yolks, sour cream, baking powder and soda and blend all thoroughly. Add toppings and bake at 350 degrees until done.

Yeast Cake #1

¼ lb. butter
5 cups flour
1 cup sugar
2 cubes of yeast

8 oz. warm milk
½ tsp. salt
3 eggs

Combine butter with sugar. Add flour, eggs, salt, yeast and milk. Knead thoroughly until dough does not stick to hand. Let raise and then roll out. Fill with cinnamon raisins and sugar. Bake in greased pan at 375 degrees for 30 minutes.

Yeast Cake #2

½ lb. butter
2 cups flour
2 cubes of compressed yeast dissolved in ¼ cup warm milk

1-tbs. sugar
3 egg yolks beaten

Mix well until smooth above ingredients and freeze over night. In morning, cut dough into 4 parts. Roll out and cover with 3 egg whites beaten stiff

¾ cup sugar
Raisins

nuts

After rolling out and let stand 3 hours. Brush with remainder of whites and top with sugar, nuts and raisins. Bake at 300 degrees for 30 – 40 minutes.

Yeast Coffee Cake

¼ lb. cream cheese
¼ lb. butter
8 oz. sour cream
3 cubes of yeast

2 eggs
8 oz. sugar
1 ¼ cup flour (or more)
salt

Put yeast in 4 oz. of warm milk. Add a little sugar. Let stand until it rises and bubbles. Put flour in bowl; add yeast mixture and all other ingredients. Knead very well. Put in pan too rise. Cover with towel, let stand over night. Roll out thin, brush with melted butter; fill with nuts, jam, raisins, cinnamon, etc. Bake at 325 degrees.

Crumb Cake

4 tbs. butter	2 eggs, separated
4-tbs. lard or shortening	2 cups flour
½ tsp. salt	2 tsp. baking powder
1 cup sugar	1 cup milk
1 tsp. vanilla	

Cream butter, shortening, salt and vanilla together until well blended. Add egg yolks one at a time and mix well. Sift dry ingredients and add to first mixture, alternately with milk. Beat egg whites until stiff and add. Place in greased layer pan and crumbs on top. Bake at 350 degrees for 30 – 35 minutes.

HOW TO MAKE CRUMBS:

¾ cup sugar	½ tsp. cinnamon
2 tbs. flour	pinch salt
2 tbs. melted butter	

Mix dry ingredients, add melted butter and cream together until crumbs are formed. Sprinkle on top of dough in pan and bake.

Coffee Cake with Streusel Filling

1 ½ cups flour	¼ cup butter
3 tsp. baking powder	1 egg
¼ tsp. salt	½ cup milk
¾ cup sugar	1 tsp. vanilla

Sift flour, baking powder, salt and sugar. Cut in Butter with knife. Blend well-beaten eggs with milk, vanilla. Beat well. Pour ½ batter into well-greased and floured 6 X 10 tin. Sprinkle with half streusel mixture. Add rest of batter and rest of mixture. Bake for 30 – 40 minutes at 375 degrees.

STREUSEL MIXTURE:

½ cup brown sugar	2 tbs. butter, melted
2-tbs. flour	½ cup chopped nuts
2 tsp. cinnamon	

Mix ingredients until blended.

Quick Coffee Cake

1 ½ cup flour	1 egg
½ cup sugar	2/3 cup milk
½ tsp. salt	3 tbs. melted butter
2 tsp. baking powder	

Sift flour and all dry ingredients. Beat egg, add milk and butter. Add liquids to dry ingredients, mix as little as necessary. Pour into a greased pan, top with ½ tsp. cinnamon and ¼ cup sugar mixed. Bake at 425 degrees for 25 minutes.

Meringue Cake

¼ lb. butter	1 cup cake flour
½ cup sugar	2 tsp. baking powder
4 egg yolks	¼ tsp. salt
5 tbs. milk	1 tsp. vanilla

Cream butter with sugar. Add egg yolks, milk and flour sifted with baking powder and salt. Add vanilla. Bake in 2 greased and floured layer pans for 20 minutes at 325 degrees. Remove from oven and add following meringue:

4 egg whites	chopped walnuts
8 tbs. sugar	jelly or jam, flavored
¼ tsp. baking powder	

Beat egg whites stiff with sugar and baking powder. Spread jelly and nuts between layers, add beaten egg white between layers, and spread remainder over the rest of the cake. Brown in oven and spread on cake.

Chocolate Chip Cup Cakes

1 bar semi-sweet chocolate	2/3 cup sugar
2 cups cake flour	2 eggs
2 tsp. baking powder	2/3-cup milk
¼ tsp. salt	1 tsp. vanilla
1/3 cup butter	

Cut chocolate into small cubes. Save a small amount of chocolate to sprinkle on top of cake. Sift flour with baking powder and salt. Cream butter until light, add sugar gradually, beating until fluffy. Add eggs and beat well. Add dry ingredients alternately with milk and vanilla, bating after each addition until smooth. Fold in chocolate. Fill greased cup cake pants 2/3 full. Bake at 375 for 30 - 35 minutes

Delicious Cup Cakes

½ cup butter	1 ½ tsp. baking powder
1 cup sugar	½ cup milk
1 ½ cups cake flour	rind of ½ lemon
2 eggs, separated	pinch of salt

Cream butter, add sugar, egg yolks, and add flour with baking powder and salt, alternately with milk. Add grated lemon rind and egg whites, beaten stiff. Bake 30 minutes at 375 degrees.

Banana Cup Cakes

½ cup butter	1 tsp. baking powder
1 ½ cups sugar	¼ tsp. baking soda
2 eggs beaten	¼ cup sour milk
2 cups flour	1 cup mashed, sieved bananas
½ tsp. salt	1 tsp. vanilla

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Cream butter, add sugar, eggs. Sift dry ingredients. Add to first mixture alternately with milk. Add bananas, vanilla. Bake in muffing tins at 375 degrees for about 20 minutes.

ICING:

(Lemon Banana): Cream 1/3 cup butter, add 2 cups confectioners sugar, add 3 tbs. masked sieved bananas and 1 tbs. lemon juice. Beat until smooth and spread.

Orange Puff Cakes

6 eggs, separated	1/2 cup orange juice
2 cups sugar	1/2 cup boiling water
2 cups cake flour	Grated rind of 1 orange
2 tsp. baking powder	

Beat yolks well, add 1-cup sugar and continue beating. Add orange juice and rind, then water, the flour mixed with baking powder. Beat egg whites until light froth forms, then add 1 cup sugar very slowly, beat until stiff, then add yolk mixture. Fill a large size angel cake form (10-inch) 3/4 full. Bake at 325 degrees for 20 minutes, and then increase heat to 350 degrees for about 50 minutes. Cool upside down supported on funnel or legs of pan if so equipped.

Meringue Cake Torte

1/2 cup butter	1 cup flour
1/2 cup sugar	2 tsp. baking powder
4 egg yolks	1/2 cup chopped nuts
1 tsp. vanilla	4 egg whites
Pinch salt	1/2 cup sugar
5 tbs. milk	1/2 cup jelly

Cream butter, add 1/2 cup sugar, egg yolks, beat until creamy. Add flour with baking powder. Alternately add egg mixture with milk. Add vanilla. Turn into 2 nine inch greased layer cake pans. Make meringue of egg whites and 1/2 cup sugar. Spread on top of cake batter. Bake and cook. Remove from pans and spread jelly and nuts between layers. Top with nuts. Oven temperature is 350 degrees for 25 - 35 minutes.

Chocolate Chip Torte

2 beaten egg yolks	1/4 cup cold water
2 1/2 tbs. sugar	2 beaten egg whites
2/3 cup milk	2 1/2 tbs. sugar
Pinch of salt	1/2 tsp. vanilla
1/2 cup chipped semi-sweet chocolate	1-tbs. unflavored gelatin
1 cup heavy cream, whipped	

Beat egg yolks and sugar; add milk and salt. Cook in double boiler until thick, stirring constantly. Add vanilla and gelatin softened in water. Chill until partially set. Fold in egg whites beaten with remaining sugar. Fold in chocolate. Pour into graham cracker crust. Chill until firm. Spread with cream, Sprinkle with additional chocolate chips.

Orange Nut Torte

½ lb. butter	¾ cup sour cream
1 cup sugar	3 egg yolks
1-tbs. baking soda dissolved in cream	2 cups flour
Rind of lemon and orange	1 tsp. baking powder
1 cup chopped nuts	3 egg whites

Cream butter with ½ cup sugar, egg yolks, flour, baking soda with cream, baking powder, nuts, rinds. Fold in whipped egg whites. Bake 45 minutes at 375 degrees. Dissolve ½ cup sugar in the juice of the orange and lemon. Brush or sprinkle on top when slightly cooled.

Feather Cup Cakes

Sift, 2 cups cake flour, 2 tbs. of baking powder and 2 tbs. of baking soda. Set aside. Cream ½ cup butter with 1-cup sugar and 1 tsp. vanilla. Add, one at a time, 2 unbeaten eggs, beat lightly and fluffy after each egg is added. Measure ¾ cup milk, add to creamed mixture alternately with about ½ cup of flour mixture at a time. Stir smooth after each addition of the flour mixture. Fill well greased muffin pan cups about 2/3 full. Bake at 350 degrees for 20 – 25 minutes, cool, and frost as desired. Makes about 20 cup cakes. If desired melt 2-sq. chocolate and add to ½ batter with ¼ cup sugar, to make chocolate cup cakes.

Dobos Tart

Beat up 9 yolks and 4 oz. sugar; when fluffy add 8 beaten whites and 4 oz. flour, a little grated lemon rind and 1 oz. hot butter. Bake at 450 degrees for 5 minutes, or until color changes.

Beat up 18 eggs with 1 lb. sugar; add lemon and 1 lb. of flour. From this mixture bake 6 very thin layers. When cold set together with the following butter cream:

CREAM:

¾ cup sweet butter with ½ lb. of confectioner's sugar and add 3-oz. liquid bitter cocoa and set aside to cool. Beat up on low fire 9 yolks, 2 whole eggs and 6 oz. powdered sugar and when fluffy and whipped cooled off; then add to the creamed sweet butter mixture.

Finish as follows: To the first step spread a very thin layer of apricot jam over the top. Then add each of the 6 thin layers with spreading the butter cream spread in between each layer. Cover also top sides with the same cream and roll sides in roasted whipped almonds.

Pineapple Filled Cake

3 eggs	1 orange
1 cup sugar	1 tsp. baking powder
¾ cups oil	salt
3 cups flour	1 can-crushed pineapples

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Drain juice from pineapple, add 2 tsp. cornstarch diluted with water to make paste. Boil and stir until thick. Remove from stove, add crushed pineapple. Let cool. Eat eggs, add sugar, oil, grated orange and pulp, and add flour, baking powder and salt. Grease 6 X 8 pan, spread half of batter, put in pineapple mixture, and then add the remainder of batter with small amount of any juice on top. Bake at 375 degrees until done.

Pineapple Puffs

¼ lb. butter
8 oz. boiled water

1 cup flour

Put on stove and boil until mixture clings to side of pan. Take off stove, put in a bowl and add separately 4 eggs. Heat oven to 450 degrees and when very hot, turn temperature to 350 degrees. Drop by spoonful on greased cookie sheet. Place in oven about 15 minutes. Remove from oven, cool and insert the following filling:

FILLING:

1 No. 2 can pineapple juice
4-tbs. cornstarch

Take ¾ can of the pineapple juice and add equal amounts of water and sweeten to taste. Bring to boil, remove from flame. To remaining ¼ can of cold juice, add 4-tbs. cornstarch, mix until smooth. Then add to hot mixture (off flame). Return to stove and on very low flame; boil until thick, about 10 minutes.

Chocolate Puffs

1 cup flour
2-tsp. baking powder
½ tsp. salt
2 tbs. butter
½ cup sugar

1 egg beaten
1 ½ sq. unsweetened chocolate
½ cup milk
½ tsp. vanilla

Sift flour, powder and salt together. Cream butter, add sugar and cream well. Add egg and beat. Add melted chocolate and blend. Add sifted dry ingredients alternating with milk and vanilla. Fill greased custard cups half full of the mixture and place in a steamer on a rack in a kettle containing 1 inch of boiling water. Cover and steam for 20 minutes. Serve hot, with any kind of sauce or fruit you may desire.

Cream Puffs

Boil 1 cup water and mix in 1-cup flour until it forms a lump. Add ½ lb. salted butter. Let Cool. Add 3 eggs; mix then drop by tablespoon on greased tin. Bake at 375 degrees 15 to 20 minutes. Fill with whipped cream or custard.

Jelly Roll #1

6 eggs
1 cup sugar
1 cup flour

1 tsp. baking powder
1 tsp. cornstarch
1 lemon

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Mix eggs with sugar well. Add rind of lemon. Add flour with baking powder and cornstarch. Pour in large cookie pan and bake at 400 degrees for 15 minutes. Take out on damp towel and spread jelly while very hot. Roll in damp towel tight and cool.

Jelly Roll #2

1 cup sugar	pinch of salt
6 large eggs	½ lemon juice and rind
1 cup flour	1 tbs. oil
1 tsp. baking powder	

Beat egg whites until stiff; add sugar and beat until it peaks. Beat egg yolks, oil and lemon rind and juice. Add to whites and add flour with baking powder and salt. Grease and flour pan and bake at 425 degrees for 10 minutes. Remove from pan onto we towel and spread with jelly and then roll.

Jelly Roll #3

2/3 cup flour	1 cup jelly or jam
1 tsp. baking powder	1 tbs. cold water
¼ tsp. salt	½ tsp. grated lemon rind
3 eggs, separated	1 tbs. lemon juice
¾ cup sugar	

Sift flour, baking powder and salt. Beat egg yolks until thick and lemon colored, gradually beat in sugar, then water, lemon juice and rind. Fold in half of stiffly beaten egg whites; gradually fold in flour, then remaining egg whites. Turn into greased pan, lined with wax paper. Bake at 350 degrees for 20 minutes. Quickly turn from pan on cloth sprinkled with confectioner's sugar and cut off crisp edges. Spread quickly with jelly. Roll lengthwise, wrap in cloth and cool.

Butter Cup Cakes

2 eggs	2 cups flour
¼ lb. butter	2 tsp. baking powder
1 cup sugar	1 tsp. vanilla
1 cup milk	

Cream butter and sugar. Add 1 egg at a time, add vanilla. Sift flour and baking powder, add alternately with milk. Bake at 400 for 20 minutes. Makes 14 cup cakes.

Cossack Cake

Make the lemon sponge cake batter in this cookbook and bake in very small muffin pans when cool, cut a slice from the top of each cake and hollow deeply. Fill with whipped cream slightly sweetened and flavored with sherry. Replace the top slices of the cakes and ice all over with chocolate icing.

Sour Cream Fruit Filled Cakes

¼ lb. butter
2 cups flour

1 cup sour cream

Cream butter and flour with hands, add sour cream, mix with spoon till it forms a lump. Put in icebox for a few hours and overnight. Roll out and fill with raisins, dates or prunes, nuts and cinnamon and sugar. Roll up and cut into individual cakes. Bake in greased pan at 400 degrees.

Lemon Sponge Cakes

2 tbs. butter
1 cup sugar
4 tbs. flour
Pinch of salt

5 tbs. lemon juice
rind of one lemon
3 eggs
1 ½ cups milk

Cream butter, add sugar, flour, salt, lemon juice and rind. Stir in beaten egg yolks mixed with milk. Fold in stiffly beaten egg whites. Pour into custard cups. Set cups in pan of water and bake for 45 minutes at 350 degrees. When done, each cup will contain custard on the bottom and cake on the top.

Brownies #1

1/3 cup butter
2-oz. bitter chocolate melted
1 cup sugar
¾ cup cake flour
2 well beaten eggs

¼ tsp. salt
½ tsp. baking powder
½ cup broken nut meats
1 tsp. vanilla extract

Cream butter, add chocolate and blend. Gradually add sugar to eggs, beat thoroughly. Combine with chocolate mixture. Add sifted dry ingredients and beat well until smooth. Stir in nutmeats and vanilla. Pour into greased 8-inch square pan. Bake at 350 degrees about 35 minutes.

Brownies #2

½ cup butter
1 cup sugar
3 eggs
1-cup nutmeat

¾ cup flour
1 tsp. baking powder
1 tsp. vanilla
3 tbs. melted chocolate

Cream the butter and sugar together. Add the eggs whole and beat hard after each egg is added. Add the other ingredients in the order given. Pour into a long shall tin and bake at 350 degrees. When baked the brownies are about 1 inch thick. Let them cool slightly before cutting.

Chocolate Brownies

3 tbs. butter
1 cup sugar
2 eggs
2 tbs. milk

¼ tsp. salt
¼ tsp. vanilla
1 cup chopped nuts
2 oz. chocolate

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2/3 cup flour

Cream butter and sugar. Add well-beaten eggs, milk, flour, salt, vanilla, chopped nuts and last melted chocolate. Blend well and bake at 375 degrees for 25 – 30 minutes.

Date and Nut Brownies

3 eggs, unbeaten	1 cup pitted dates, sliced
1-cup sugar	1 cup chopped walnuts
2 tbs. melted butter	½ cup flour
2 oz. unsweetened chocolate melted	¼ tsp. salt
1 tsp. baking powder	

Combine eggs and sugar, mix well. Add butter and chocolate, beat well. Stir in dates and nuts. Mix and sift flour, baking powder and salt and add; mix well. Spread batter in greased and floured pan 8 X 8 X 2. Bake at 300 for 1-½ hours.

Cookies

Cookies-Frozen Dough

½ lb. salted butter	1-tsp. vanilla
1 egg	2 ½ cups flour
½ cup sugar	

Cream butter and sugar together. Add egg to mixture then flour. Knead well. Put in refrigerator over night. Bake in oven 425 degrees.

Frozen Brown Sugar Cookies

1 cup butter	1 tsp. baking soda
2 cups brown sugar	4 cups flour
2 eggs, well-beaten	1 cup chopped nuts
1 tsp. cream of tartar	

Mix well. Form into rolls and freeze overnight. Cut thin slices and bake at 375 degrees.

Crispy Cookies

½ lb. butter	pinch of salt
1-cup brown sugar	3 cups flour
2 tbs. vinegar	2 tsp. baking powder
1 egg	1 egg, separated
½ cup chopped walnuts	mixed sugar and cinnamon

Cream butter with sugar, add vinegar, egg and egg yolk. Sift flour, baking powder, and salt. Add to creamed mixture. Freeze dough over night. Cut into desired shape, brush with egg white, beaten stiff, add sugar, cinnamon and chopped nuts. Bake at 350 degrees till brown.

Nut Cookies

3 cups flour	3 eggs
3 tsp. baking powder	½ lb. butter
1 cup sugar	1 large orange rind and juice
¼ tsp. salt	

Cream butter, sugar and eggs until smooth. Then add orange rind and juice. Add flour, salt and baking powder. This will make soft dough. Cut in half and roll on floured board to ¼ inch. Cut with any fancy cookie cutter. Brush tops of cookies with beaten egg, and then dip each cookie into chopped nuts. Bake in greased pan. From second half of dough, roll this to ¼ inch on floured board. Take ½ cup thick jelly, ¼ breadcrumbs and mix together, put a thick line of jelly along one edge of dough nearer to you. Roll up tightly to a long narrow jellyroll. Cut into 1-inch pieces. Dip each piece in sugar. Bake in greased pan. These cookies will keep fresh for at least one month, if directions are followed.

Raisin Oatmeal Cookies

1 cup seedless raisins	1 2/3 cup of oatmeal (raw)
1/2 cup butter	1 1/2 cup flour
1 cup sugar	1 tsp. baking soda
2 eggs	1/2 tsp. salt
1/4 cup milk	1 tsp. cinnamon

Wash raisins in hot water and drain. Cream the sugar with butter. Add beaten eggs and milk, combine with oatmeal and raisins, mix well. Add the flour, sifted with soda, salt and cinnamon. Beat well. Bake on greased pan. Bake 12 minutes at 350-375 degrees.

Date and Nut Sticks

2 eggs, beaten light	1 lb. chopped dates
1 cup sugar	1/2 cup flour
2 cups chopped pecans	1-tsp. baking powder
1-tsp. vanilla	1/4 lb. candied cherries, cut

Cream eggs and sugar well, add nuts, dates and cherries, then flour mixed with baking powder. Spread in shallow pan and bake at 350 degrees about 30 minutes. Cut into strips when cold.

Date Dainties

2 cups chopped dates	3 eggs, beaten
1 cup nut meats, chopped	1 cup flour
1 tsp. vanilla	2 tsp. baking powder
1/2 cup sugar	1/8 tsp. salt

Put dates, nuts, vanilla, sugar and beaten eggs in bowl and mix thoroughly. Sift together dry ingredients, add to first mixture, and stir until well mixed. Bake in shallow greased pan at 325 degrees for 50 minutes. Cut in squares and sprinkle with confectioner's sugar.

Salt Butter Cookies

1/4 lb. salted butter	2 egg yolks
1-cup sugar	3 cups flour

Cream butter and add sugar gradually. Add egg yolks and flour. Roll in tiny balls and flatten slightly with thimble. Top with nuts. Bake 10 minutes at 400 degrees.

Orange Pecan Cookies

1 cup butter	1/4 tsp. soda
1/2 cup brown sugar	2 tbs. orange juice
1/3 cup brown sugar	1 tbs. orange rind
1 egg	1/2 cup nuts, chopped
2 3/4 cups, flour	

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Cream butter, add the sugar, egg and orange juice and rind. Beat until smooth and stir in flour and soda. Add nuts. Shape into rolls and wrap in wax paper over overnight. Slice thin and bake at 350 degrees for 10 – 12 minutes

Almond Cookies

2 eggs	1 ½ cups flour
¾ cup sugar	½ cup almonds
1 tsp. butter	2 tsp. water or milk
2 tsp. baking powder	1 tsp. lemon juice

Mix the eggs with sugar and add the water or milk. Put the baking powder in the flour and pour into the batter. Add lemon juice. Add the nuts before pouring into oiled pan. Sprinkle sugar and cinnamon over batter. Bake at 325 degrees for 45 minutes.

Brown Sugar Cookies

1 ½ cup flour	¼ lb. butter
1 cup brown sugar	1 egg
1-tsp. baking powder	¾ cup chopped walnuts
1 tsp. baking soda	pinch salt

Sift flour, sugar, baking powder, soda and salt. Combine with butter. Add egg and walnuts. Form dough into rolls 6 inches long and 1 inch thick. Freeze overnight. Cut in ¼ inch slices and place on pan ½ inch apart. Bake 350 degrees for 10 minutes.

Brown Rim Cookies

1 cup shortening	2/3 cup sugar
1 tsp. salt	2 eggs, well beaten
1 tsp. vanilla	2 ½ cup flour

Combine shortening, salt and vanilla, add sugar, then beaten eggs and beat thoroughly. Add flour and mix well. Drop from tip of teaspoon and baking sheets greased with oil. Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. Bake at 375 degrees for 10 minutes or until delicately brown.

Apple Filled Cookies

3 cups flour	pinch of salt
2 tsp. baking powder	juice of one orange
½ lb. shortening	1 tsp. vanilla
3 eggs	

Combine ingredients. Roll dough ¼ inch thick into leafs of desired size. Sprinkle breadcrumbs, sugar and cinnamon then add grated apple. Sprinkle sugar and cinnamon over grated apple and cover with another leaf of dough. Cut with edge of glass into half moons. Brush with egg and sprinkle with sugar and cinnamon. Bake at 375 degrees for 10 minutes.

Pineapple Turnovers

½ lb. butter	2 cups flour
½ lb. cream cheese	1 can crushed pineapple
1 tsp. vanilla	½ cup sugar

Cream butter, cream cheese, flour, vanilla. Knead dough and freeze. Roll ¼ inch thick and cut into 3-inch squares. Fill with strained pineapple cook with sugar 10 minutes. Bake 375 degrees on greased floured pan for 20 minutes.

Dutch Cookies

¼ lb. butter	salt
1 cup flour	1 egg, separated
1/3 cup sugar	1 tsp. vanilla

Sift flour, sugar and salt together, cut in butter and one egg yolk. Shape. Dip in beaten egg white. Sprinkle with ground walnuts and sugar. Bake in greased pan at 350 degrees.

Carrot Filled Cookies

1 lb. carrots, grated fine	3 tsp. baking powder
3 eggs	2 tsp. vanilla
1 cup oil	1 cup sugar
3 cups flour	pinch of salt

Cream sugar, eggs, and carrots. Add flour and baking powder and salt; add vanilla and oil. Roll dough very thin. Sprinkle sugar, cinnamon, raisins and nut meats. Spread with jelly and roll as for a jellyroll. Bake strips for about 30 minutes at 375 degrees. Cut into slices while warm.

Special Filled Cookies

½ lb. butter	½ lb. cream cheese
1 egg	pinch salt
3 cups flour	

Combine ingredients. Place in refrigerator for 2 hours. Roll out dough lengthwise and make round forms and place 1 tsp. strawberry preserve in center of each form of dough and then cover each formed cookie with another cookie tightly. Beat up 1 egg yolk and dip each covered cookie in egg and sugar and put in unbuttered pan. Bake at 375 degrees.

Chinese Cookies

½ lb. butter	2 cups flour
½ lb. sugar	1 tsp. vanilla
2 egg yolks	2 tsp. almond extract
2 tsp. baking powder	

Cream butter, add sugar and egg yolks. Add flour and baking powder a little at a time, also vanilla and almond flavors. Work with hand and then make balls the size

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of a walnut and press in center with finger. Put almond in center of each ball. Leave space between each ball you bake. Bake at 375 degrees.

Swedish Spritz Cookies

1 lb. sweet butter	40 almonds, grated
1 cup sugar	pinch of salt
1 egg	1 tsp. vanilla
4 cups flour	

Cream butter and sugar well, add egg, then flour and almonds, salt and vanilla. Force through a cookie press or piping tool into various shapes. Bake from 8 to 10 minutes at 450 degrees.

Hungarian Cookies

½ cup butter	1 ¼ cup flour
1 cup light brown sugar	½ tsp. soda
1 egg	¼ tsp. salt
½ tsp. vanilla	½ cup chopped nuts

Cream the butter and gradually add the sugar. Add the egg, well beaten, add the vanilla. Add the flour with the soda and salt, then nuts. Using your hands, mold the dough into a long roll and place in refrigerator overnight. Slice as thin as possible and bake at 425 degrees.

Chattanooga

½ lb. butter	1 tsp. water
2 cups flour	2-tsp. vanilla
4-tbs. sugar	1 cup chopped nuts
Pinch of salt	

Cream butter and sugar. Add cold water and vanilla, and then add flour and nuts, salt. Mix with hands. Make small round balls. Place ½ inch apart in buttered pan. Bake for 20 minutes at 325 degrees. When cool sprinkle with powdered sugar.

Tea Squares

FILLING:

1 cup pitted dates
1 tbs. lemon juice

1-cup water

Cover dates with water and cook slowly until soft. Add lemon juice.

CRUST:

½ cup butter
1-cup brown sugar firmly packed
1 cup flour

½ tsp. salt
1 ½ cup rolled oats

Cream butter, add sugar gradually; add flour, salt and rolled oats. Mix thoroughly. Spread half the mixture over a well-greased pan, 9 X 9 X 2. Add date filing and cover with remaining flour mixture. Bake at 350 degrees for 30 – 40 minutes. Cut into small squares.

Carmel Squares

½ lb. butter
2 eggs, separated
2 tsp. baking powder

1 cup sugar
2 cups flour
pinch salt

Combine butter, 2 egg yolks, sugar, baking powder and flour. Mix well and spread on the bottom of pan (stiff dough). Beat 2 egg whites stiff, add 1 cup brown sugar, 1 ¼ cups nuts; mix well and spread on the top of the first mixture. Bake at 375 degrees for 30 minutes or until done. Cut into squares.

Desserts

Brown Betty

2 cups breadcrumbs	pinch of salt
4 tart apples cored and cubed	juice of ½ lemon
½ cup honey	2 tbs. butter
¼ tsp. cinnamon	

Place a layer of breadcrumbs in bottom of buttered casserole. Add apples, and then honey, cinnamon and salt. Repeat until casserole is filled. Top with butter and bake at 350 for 30 minutes.

Hungarian Palacsinta

4 eggs	½ cup milk or light cream
½ tsp. salt	1 tsp. sugar
1 cup flour	½ tsp. vanilla extract
Confectioners' sugar	4-tbs. oil
Jams (such as strawberry, raspberry, apricot, peach, plum, blackberry, etc.)	

In a medium bowl, whisk together the eggs and milk. Whisk in the salt, granulated sugar, vanilla. Add flour slowly constantly whisking until mixture has a thickness that can be described as coating the spoon. Add more flour if necessary until you have this thickness. Set aside for 30 minutes.

Put the oil in a soup bowl and use the back of a large soup spoon to apply when cooking. [The procedure you will use is to ladle on the skillet the batter, coat the uncooked side using oil from the back of the large soup spoon, turn the palacsinta, remove the completely cooked palacsinta and with the back of soup spoon, re-oil the skillet.] Take a nonstick 10-inch skillet and add ¼ tsp. of oil to the skillet, coat base of skillet while heating until very hot. When the oil shimmers pour or ladle in about 1/8 cup (2-3 tbs.) of batter. Remember to use as little batter as possible to coat the skillet. Palacsinta's are supposed to be very thin. Using your arm in a circular motion to swirl the pan so the batter coats the bottom of the pan. This is a trick that you will get use to doing. If the batter leaves holes in the batter, just ladle a little batter to cover the holes. Replace the pan on the burner and cook just until set and bubbles begin to form and the underside is lightly browned. [At this stage don't forget to apply a little oil using the back of your pre-oiled soup spoon.] Using a knife or spatula, flip and cook until the other side is lightly browned. Transfer to the warmed platter. Repeat until the batter is used up. Remove the palacsinta's (crepes) from the oven. One by one, spread each crepe with a thin layer of jam and roll up like a cigar. Place 2 rolled crepes on each of 4 serving plates. Sprinkle with confectioners' sugar and serve.

For added variety add 3 tbs. orange liquor and 4 tbs. Grand Mariner and flame until alcohol has evaporated.

Baked Alaska

RED VELVET POUND CAKE:

1 cup butter	1/2 cup shortening
3 cups sugar	7 eggs
1 oz. red food coloring	2 tsp. vanilla extract
3 cups cake flour	1/4 tsp. salt
1 cup milk	

MERINGUE:

6 egg whites	1/2 tsp. cream of tartar
1/2 cups sugar	

1 gallon strawberry ice cream
Red velvet cake
Meringue

Preheat the oven to 350 degrees. Grease and flour a 10-inch tube pan. Using a mixing bowl, combine the butter, shortening, and sugar and cream until light and fluffy. Add the eggs 1 at a time, beating well after each addition. Add in the food coloring and vanilla. Combine the flour and salt, and add to the creamed mixture alternating with the milk, beating well. Flour the batter into the prepared baking pan and bake for 1 hour and 20 minutes, or until toothpick comes out clean. Cool the cake in the pan for 10 minutes, then turn it out onto a cooling rack.

Preheat the broiler. To make the meringue, place egg whites and cream of tartar into a mixing bowl. Beat until soft peak form. Gradually add the sugar and beat until stiff and set aside.

To assemble the Baked Alaska you have to work quickly. Slice the cake into 1/2 inch thick slices. Spread top of 1/2 of the cake slices with about 1-cup strawberry ice cream. Top with the remaining half of the cake slices. Place on a sheet pan. Spread meringue on all sides and form peaks using a knife. Broil until the meringue is light brown. Be careful not to burn peaks.

Apple Cheese Crisp

6 cups cored, peeled and sliced apples	2/3 cup flour
1 tsp. cinnamon	1/4 tsp. salt
1 tbs. lemon juice	1/3 cup butter
1/2 cup dark corn syrup	1/43 lb. grated American cheese
1/2 cup sugar	

Arrange apples in greased shallow baking dish about 10 X 6 X 2. Sprinkle with cinnamon. Pour lemon juice and corn syrup over apples. Combine sugar, flour and salt, cut in butter until coarse consistency. Lightly stir in cheese. Top apples with mixture. Bake at 350 degrees for 1 hour.

Seven Minute Prune Whip

3 egg whites	3-tbs. prune juice
1 tsp. grated lemon rind	pinch salt
2-tbs. lemon juice	½ cup chopped cooked prunes
½ cup sugar	

Combine all ingredients except chopped prunes in double boiler. Place over boiling water; beat until stiff enough to peak about 7 minutes. Remove from heat, fold in prunes. Chill. Serve with custard sauce made of 3 egg yolks, 3 tbs. sugar, pinch of salt, 1 ½ cups milk, ½ tsp. lemon extract and ½ tsp. vanilla.

Prune Whip

1 cup prune pulp	2 egg whites
¼ cup sugar	juice of ½ lemon

Press cooked prunes through sieve; add sugar, lemon juice and egg whites beaten stiff. Bake 30 minutes at 325 degrees.

Chocolate Nut Delights

2 can sweetened condensed milk	2-tsp. vanilla
6-sq. bitter chocolate	1 cup chopped nuts
2 tbs. butter	

Melt chocolate and canned milk in pot over medium heat stirring constantly. Use wooden spoon. When mixture thickens and comes to a boil, remove from heat, add butter and vanilla. Cool and then form into balls and roll in nuts. Place on wax paper and refrigerate.

Custard Rice and Apple Pudding

3 eggs	1 cup cooked rice
½ cup sugar	2 tbs. melted butter
1 tsp. vanilla	1 large apple
3 cups milk (scalded)	

Beat eggs thoroughly. Add scalded milk, rice and melted butter and apples, which have been pared and sliced. Mix well. Bake at 350 degrees for 45 – 50 minutes or until golden brown on top.

Custard Pudding with Caramel Sauce

5 eggs	¾ tsp. salt
5 cups milk	¾ tsp. vanilla
1 cup sugar	

Beat eggs slightly, add salt, vanilla and sugar and stir until sugar dissolves and pour milk gradually into eggs. Pour into baking dish covered with caramel sauce. Place dish into pan of hot water. Bake at 350 until custards are firm in center.

CARAMEL SAUCE:

Put $\frac{3}{4}$ cup sugar into baking dish and brown over a low fire; cover sides by turning dish.

Grapenut Puff Pudding

$\frac{1}{2}$ cup butter	6 tbs. grape nuts
2 cups sugar	2 cups milk
4 egg yolks, well-beaten	juice and grated rind of 2 lemons
4 tbs. flour	4 egg whites, stiffly beaten

Cream butter and sugar, add egg yolks, cream again, add flour gradually, then grape nuts, milk, lemon juice and rind. Fold in egg whites. Pour into greased baking dish placed in pan of hot water. Bake at 350 degrees for 50 – 60 minutes. When done pudding will have crust on top, jelly below. Serve hot or cold with whipped cream.

Lemon Soufflé

2 lemons	5 eggs, separated
1 cup sugar	

Beat egg yolks and sugar together. Add juice, and grated rind of lemon. Cook in double boiler until it thickens. Cool; fold in beaten egg whites.

Lemon Pudding

Cream 1-tbs. butter with $\frac{3}{4}$ cup sugar. Add 1 grated lemon rind and the juice, 2 egg yolks, 3-tbs. flour, 1-cup milk and the beaten egg whites. Pour in baking dish and set in a pan of hot water to bake at 350 degrees for 45 minutes.

Baked Jellied Apple

Peel and core whole apples. Place in baking pan with about 1 cup of water and 1 tbs. of sugar. Put a small mound of jelly on top of each and bake at 375 degrees.

Fruit Meringue

Top any canned or stewed fruit with a meringue (unbaked). Delicious over stewed prunes or half-canned peaches.

Pineapple Pudding

$\frac{2}{3}$ cup sugar	rind of $\frac{1}{2}$ lemon
4 eggs	$\frac{1}{2}$ cup flour
2 cups crushed pineapple, well drained	

Beat yolks, add sugar, pineapple, lemon rind and flour. Stir well. Beat egg whites stiff, fold into mixture. Sprinkle grated nuts and sugar over pudding. Bake at 350 degrees until brown.

Noodle Pudding

6 oz. of fine noodles	3 eggs, separated
1 lb. apples	4 tbs. lemon juice
½ cup hot water	2 tbs. lemon rind
¼ cup seedless raisins	1 tsp. almond extract
½ tsp. cinnamon	½ cup chopped walnuts
¾ cup sugar	½ cup chopped cherries

Cook noodles in salt water until tender, drain. Meanwhile, pare and cut apples into thick slices, simmer with hot water, raisins and cinnamon about 5 minutes, until apples are almost tender. Add to noodles. Beat yolks, add ¼ cup sugar and add to noodle mixture with lemon juice, rind and almond extract. Beat whites stiff, add remaining ½ cup sugar while beating. Fold into noodle mixture and turn into large buttered casserole. Sprinkle with nuts and cherries and bake at 350 degrees for 45 – 60 minutes.

Fruit Gelatin Ring

2 packages of raspberry gelatin	1 can sliced peaches
1-can pears	cooked prunes, pitted about 20

Prepare gelatin according to package directions. Pour about ½ inch gelatin (Jell-O) into ring mold. Cool till set. Arrange layer of peaches, all slices facing in same direction. Pour on another layer of gelatin to cover peaches. All to set. Arrange layer of pears, onto each pear cavity place prune. Also arrange prunes between each pear around rim of mold. Pour on remaining gelatin. Cool till set. Just before serving dip pan into a larger pan filled with hot water and unmold immediately onto a large platter.

Swan Puffs

1 cup shortening	12 oz. (3 cups) flour
2 cups water or milk	½ tsp. vanilla
10 eggs	whipped cream

Put shortening and milk on stove and bring to a boil. Add flour and stir well. Add eggs and vanilla. Drop mixture by tablespoon on pan to make form of a swan, and a small dab for the head. Bake at 400 for 15 minutes. Fill with whipped cream.

Quick Dessert

Chocolate cookies, one package of cream cheese and about six candied cherries. Mix the cheese with same amount of sugar and water to make sauce. This sauce should have consistency for spreading and add cherries cut up small. Make up sandwiches of the cookies and cheese mixture and put in the refrigerator for a few hours. Delicious with coffee or cocoa.

Anniversary Punch

1 cup water	1 cup lemon juice
2 cups sugar	2 cups orange juice
1 cup tea	2 cups pineapple juice

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1 qt. seltzer water
2 cups fruit syrup

1 cup cherries
ice

Boil sugar and water 5 minutes; add tea, fruit, syrup and juices. Let stand for ½ hour. Add seltzer water to make 1 gallon liquid. Add cherries. Place a large piece of ice in punchbowl. Pour mixture over it and serve.

Chocolate Dessert

Melt a ½ lb. of sweet chocolate with 2-½ tbs. water over a slow fire. Add 2-tbs. confectioner's sugar; add the yolks of 4 eggs one at a time, beating after each addition. Add 1-tsp. vanilla and fold in 4 beaten egg whites. Line molds with ladyfingers, pour mixture, and chill overnight.

Sponge Dessert

Slice leftover sponge or pound cake. Place slice flat on saucer and cover with jelly. Can be covered with another slice and topped with meringue. Place in oven at 325 to brown meringue.