

**ENTERTAINMENT COOK BOOK:
RECIPES BY STUDENTS
OF CENTRAL COLLEGE FOR
WOMEN LEXINGTON, MISSOURI**

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Entertainment Cook Book: Recipes by Students of Central College for Women Lexington,
Missouri by Various

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VARIOUS

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Entertainment Cook Book

RECIPES *by* STUDENTS *of*
Central College *for* Women
LEXINGTON, MISSOURI



1869 :: Semi-Centennial :: 1919



COMPILED BY THE
Lexington Central College Club

First Edition, 1,000, 1917

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**MENU
FOR
EVERY DAY**

OF THE YEAR

Kindness Grace Good Cheer
Tender Memories
Charity Served With
Discretion
Peace Love Truth
Long Life Stuffed With
Usefulness
Heart Fond and True
(A Large Portion)
Affection Happiness
Sweet Thoughts
Best Wishes for Absent Friends

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DEDICATED
TO OUR
HUSBANDS AND FUTURE HUSBANDS

*We may live without poetry, music and art,
We may live without conscience, and live without heart,
We may live without friends, we may live without books,
But civilized man cannot live without cooks.*

Owen Meredith.

TO GET A HUSBAND

You must first have the ideal. Outline in your mind the special elements of character that you would like to be associated with the rest of your life, then keep your eyes and ears open. Hold the heart movements in check by a cool head until judgment and affection concur. Conceal your purpose and hold the prospect at a safe distance until convinced that he cannot be happy without you. Keep him in the crucible long enough to test his devotion; gradually reduce his temperature to normal. Sit down and get his attitude toward the fundamentals of life, then provoke interrogation.

Z. M. WILLIAMS,
Central College for Women,
Lexington, Missouri.

TO PRESERVE A HUSBAND

"Be careful in your selection; do not choose too young and take only such varieties as have been reared in a good moral atmosphere; when once decided upon and selected let that part remain forever settled, and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting them in hot water; even poor varieties may be made sweet and tender and good by garnishing them with patience well sweetened with smiles and kisses; then wrap well in a mantle of charity; keep warm with a steady fire of domestic devotion. When thus prepared they will keep for years."

ONE WHO KNOWS.

Copied.
F.P.C.

M E A T S

SMOTHERED CHICKEN X

The chicken must be cut up as for frying. Put it in a skillet, flour it well on both sides, then pepper and salt it to suit your taste, and lay two strips of breakfast bacon on top of it; then fill the skillet half full of hot water and put it in the oven. It must not cook too fast. After one side is nicely browned, turn it and brown the other. When you turn it add a generous tablespoon of butter. It will take about two and one-half hours to cook it well. If cooked right the gravy will be delicious. It must be basted often.—Mrs. John Eggleston (Anna Ewing), Lexington, Mo.

VEAL LOAF

3 pounds veal, 2 pimentos,
2 green peppers, ½ box gelatine.

Cook veal until tender (salted), then grind in meat chopper. Grind also peppers and pimentos; soak gelatine and pour over all. Mold in long pan so that slices when cut will be two inches thick.

Dressing: Grind two sweet pickles and two sour ones, then stir these into a stiff mayonnaise. Add a teaspoon of capers. After slices of the loaf are cut for serving, place dressing on each slice.—Elliott Todhunter, Lexington, Mo.

SWEET AND SOUR FISH

3½ pounds pike, trout, or other fish, 4 ginger snaps,
½ cup brown sugar, ¼ cup vinegar,
½ teaspoon onion juice, 1 cup hot fish liquid,
¼ cup seeded raisins, 1 lemon, sliced and seeded.

Clean, slice, and salt fish and let stand over night, or for several hours. Drain and bone, reserving one cup of fish liquid. Mix the rest of the ingredients and cook until smooth and thick. It must taste strong of vinegar and sugar, or more of either may be added to taste. Serve cold.—Mrs. Ben Gratz, Lexington, Mo.