

**THE PLEASANTVILLE  
COOK-BOOK**

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649454365

The Pleasantville Cook-Book by Bertha M. Robbins & Mrs. J. H. Griffin & Lewis O. Clark

Except for use in any review, the reproduction or utilisation of this work in whole or in part in any form by any electronic, mechanical or other means, now known or hereafter invented, including xerography, photocopying and recording, or in any information storage or retrieval system, is forbidden without the permission of the publisher, Trieste Publishing Pty Ltd, PO Box 1576 Collingwood, Victoria 3066 Australia.

All rights reserved.

Edited by Trieste Publishing Pty Ltd.  
Cover @ 2017

This book is sold subject to the condition that it shall not, by way of trade or otherwise, be lent, re-sold, hired out, or otherwise circulated without the publisher's prior consent in any form or binding or cover other than that in which it is published and without a similar condition including this condition being imposed on the subsequent purchaser.

[www.triestepublishing.com](http://www.triestepublishing.com)

**BERTHA M. ROBBINS & MRS. J. H. GRIFFIN & LEWIS O. CLARK**

# **THE PLEASANTVILLE COOK-BOOK**



HNCC

THE  
Pleasantville Cook-Book

PUBLISHED BY THE  
Ladies of the Reading-Room Association

COMPILED BY  
BERTHA M. ROBBINS,  
Mrs. J. H. GRIFFIN,  
LEWIS O. CLARK.

---

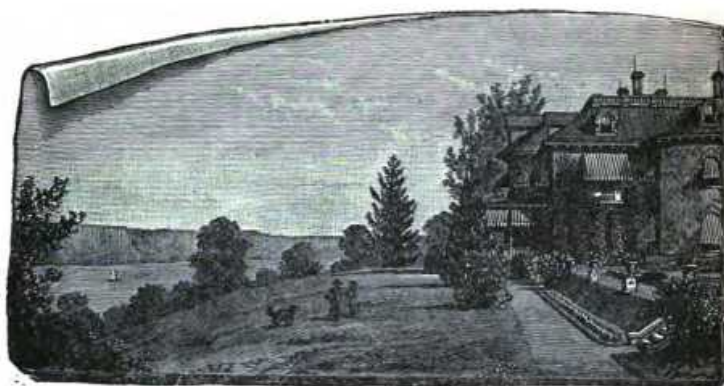
Sold at the "Feast of Days," August 1, 1894.

---

NEW YORK:  
KAY PRINTING HOUSE,  
149-153 Leonard St.  
1894.

641.6195  
N567A

2



**PIERSON'S**  
"Choice Selections in Seeds and Plants,"

JUST ISSUED FROM THE PRESS,

will be mailed free to all who request it. It is a large, handsomely illustrated book, and is very complete, artistic, of peculiar interest to all lovers of choice flowers, a comprehensive guide to the purchase of

**The Choicest Selections and the Most Valuable  
Novelties in Seeds and Plants.**

We carry large stocks on our Scarborough place of Rhododendrons, Hardy Roses, Pæonies, Shrubbery of all kinds, Ornamental and Fruit Trees, Evergreens, Grapes, etc., etc., and furnish everything requisite for fitting out a gentleman's country seat.

**F. R. PIERSON CO.,**

Florists and Seedsmen,

P. O. Box 444.

TARRYTOWN-ON-HUDSON, N. Y.

**Our Celebrated Emerald Green Lawn Grass Seed**

is the best Mixture made for American Lawns. If you want a green, velvety lawn, use this mixture.

## PREFACE.

---

“ We may live without poetry, music and art ;  
We may live without conscience, may live without heart ;  
We may live without friends, may live without books ;  
But civilized man cannot live without cooks.”

—*Owen Meredith.*

THIS, our first attempt, has been compiled with great care and thoughtfulness. Although we have selected a few receipts from famous cooks, still the majority are the favorites of the housekeepers of our village.

True, the same receipts in other hands may not be as successful, but by remembering the three particulars,

CAREFULNESS,

WANT OF WASTE,

AND GOOD TASTE,

we trust they will prove delicious.

Hoping our book will be a comfort into whatever home it may enter, we sink silently into the

Signature,

*COMMITTEE.*



PET OF THE HOUSEHOLD.



## SOUPS.

**GOUFFÉS BOUILLON**, or stock for any soup.—Three pounds beef, one pound bone, five and one-half quarts clear cold water, two ounces salt, two carrots, two large onions with two cloves stuck in them, six leeks, one head celery, two turnips, one parsnip. Boil until all are tender, set aside to cool, next day remove the fat; in using be careful not to disturb the settlings. It is now ready for any garnishing, such as croutons, dice of fried bread, vermicelli, etc.

**SOUP JULIENNE WITH POACHED EGGS**.—Two medium sized carrots, one medium sized turnip, one piece of celery, one core of a lettuce head, one onion; cut them into pieces an inch long. Fry the onion in butter, not allowing it to brown; add carrots, turnips, celery (raw if tender, if not boil them separately a few minutes). After frying all slowly for a few moments, season with a little salt and teaspoonful powdered sugar. Moisten them with a gill of broth, boil until reduced quite a good deal. Now add two quarts of soup stock which has been strained; remove the stew-pan to back of the stove so that the soup will boil partially. This soup is quite good enough without eggs, yet they are a pleasant addition; poach them in salted water, turn them, and drop into soup-tureen just as it goes to table.—*Dubois*.

**TOMATO BISQUE**.—One quart stewed tomatoes, heat, strain, add one-quarter teaspoonful baking soda, one quart boiling milk, butter the size of hen's egg, salt and pepper to taste.—*Mrs. Geo. B. Robbins*.

**OX-TAIL SOUP**.—One ox-tail, two pounds lean beef, four carrots, 3 onions, thyme. Cut the tail into several pieces and fry brown in butter; slice the onions and carrots, and when

you remove the ox-tail from the frying-pan put in these and brown also. When done, tie them in a bag with a bunch of thyme and drop into the soup-pot. Lay the pieces of ox-tail in the same; then the meat cut into small slices. Grate over them the two whole carrots, and add four quarts of cold water with pepper and salt. Boil from four to six hours in proportion to the size of the tail; strain fifteen minutes before serving it, and thicken with two tablespoonfuls of browned flour. Boil ten minutes longer.—*Marion Harland.*

**GREEN PEA SOUP.**—Cover a quart of green peas with hot water, boil with an onion until they mash easily; mash, add a pint of stock or water, then add two tablespoonfuls of butter and one of flour, which have been cooked together, but not browned.—*Maria Parloa.*

**CREAM OF CELERY SOUP.**—One pint milk, one tablespoonful flour, one tablespoonful butter, one head of celery, a large slice of onion, a small piece of mace. Boil celery in a pint of water, from thirty to forty-five minutes; boil mace, onions, and milk together. Mix flour with two tablespoonfuls of cold milk, and add to boiling milk; cook ten minutes; mash celery in water in which it has been cooked, stir into boiling milk, add butter, season with salt and pepper, strain, and serve immediately. Flavor is improved by adding cup of whipped cream when soup is in tureen.—*Maria Parloa.*

**TOMATO SOUP.**—One and a half pound lean beef with good sized marrow bone. Boil slowly six hours, cool and skim off all grease, add one quart tomatoes, one small onion, two tablespoonfuls flour, boil one hour, strain through colander, add pepper, salt and squares of bread fried in butter.—*Esther Underhill.*

**TOMATO SOUP, No. 2.**—Take two quarts of soup stock, strain, let cool, remove the fat; put it in a kettle with two quarts of tomatoes, reduced to a pulp by straining through a sieve; thicken with one tablespoonful of corn-

Orders by Mail  
Promptly attended to.



AWNINGS

Stored for the Winter,  
Repaired, and  
Replaced in the Summer.

7  
**W. S. REED,**

MANUFACTURER OF

**Awnings, Tents, Flags, Wagon Covers,  
Hay Covers, Horse Covers,  
YACHT SAILS, and TARPAULINS.**

Window Shades made to order.

**MOUNT KISCO, - - N. Y.**

*Use Reed's Spring-Roller Awnings. They Are the Best.*

---

THE

**J. M. HORTON** ⇐

⇒ **Ice Cream Co.**

DEPOTS: { 110 East 125th Street,  
142 West 125th Street,

NEW YORK.