

THE WELLESLEY COOK BOOK

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649117680

The Wellesley cook book by Anonymous

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ANONYMOUS

**THE WELLESLEY
COOK BOOK**

THE
WELLESLEY COOK BOOK

PREPARED BY THE
LADIES OF THE CONGREGATIONAL SOCIETY

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BOSTON
C. J. PETERS & SON
1890



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BY I. A. SANBORN.

PREFACE

THIS book was prepared by the Parlor Fund Committee, to aid in building the contemplated additions to the church, and has been made from a collection of receipts donated by the ladies of Wellesley. They are not original but favorite rules chosen by those whose names are given as guarantees of excellence. Advertisements have been solicited to pay the expenses of publication, but in no case have any been received from parties whose goods our ladies have not themselves tested and can cordially recommend.

Books may be ordered by mail from each of the committee.

MRS. BENJ. H. SANBORN,

MRS. ALBERT JENNINGS,

MRS. H. E. CURRIER,

ELIZABETH R. HOBBS,

MRS. T. B. ROLLINS,

Parlor Fund Committee,

WELLESLEY, MASS., June, 1890.

NOTE.—Blank pages are left in this book for writing in other receipts or making changes.

CONTENTS

	PAGE
BREAD	2-15
BREAKFAST CAKES, FRITTERS, AND DOUGHNUTS .	15-29
SOUP	29-35
FISH	35-41
OYSTERS	41-47
EGGS	47-53
MEAT	53-65
VEGETABLES	65-73
SALADS	73-81
PIES	81-91
PUDDINGS	91-109
CUSTARDS AND DESSERTS	109-121
CAKE	121-155
ICE CREAM AND SHERBET	155-159
CONFECTIONERY	159-163
ORIENTAL DISHES	163-165
SAUCE AND PICKLES	165-177
FRAGMENTS AND MISCELLANEOUS HINTS	177-182
ON THE FEEDING OF YOUNG CHILDREN	182-184

THE
Hicks Brown Company
MERCHANT MILLERS,
MANSFIELD, OHIO, U.S.A.

THE flour made by this Company, having been thoroughly tested in actual use by the authors of this Cook Book, has justly entitled them to the space given them for advertising.

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"DAYLIGHT," Straight;

"WINTER KING," Clear.

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For further particulars, address

THE HICKS BROWN COMPANY, Mansfield, Ohio.

WELLESLEY COOK BOOK

BREAD

As bread is the staff of life, be ye careful that it is sound and light.

WHEAT BREAD

PARÉ three moderately large mealy potatoes, cut them into slices three-fourths of an inch thick, and boil them in a small covered dish with a little water and salt. When the potatoes are well cooked, pour off the water, sift them through a small strainer, stir in flour and water enough to make a quart or more of rather stiff batter, add a cake of compressed yeast, and set in a warm place. The batter will rise in one hour. Mix four quarts of flour, one-half cup of lard rubbed into the flour, one tablespoonful of sugar, salt, and the yeast so as to form a very stiff dough.

The sponge will be ready to knead in three hours, and may be shaped into four loaves. Bread made in this way is always sweet and very light. The dough must not be allowed to stand over night, as it rises too quickly.

Mrs E. A. Jennings.

WHEAT BREAD

DRY in the oven over night three quarts of flour. The secret of good bread depends upon having the flour very dry and the yeast fresh.

Make a sponge early in the morning with one cup of