

**LOUIS' EVERY
WOMAN'S
COOK BOOK**

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649639861

Louis' Every Woman's Cook Book by Louis Muckensturm

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.

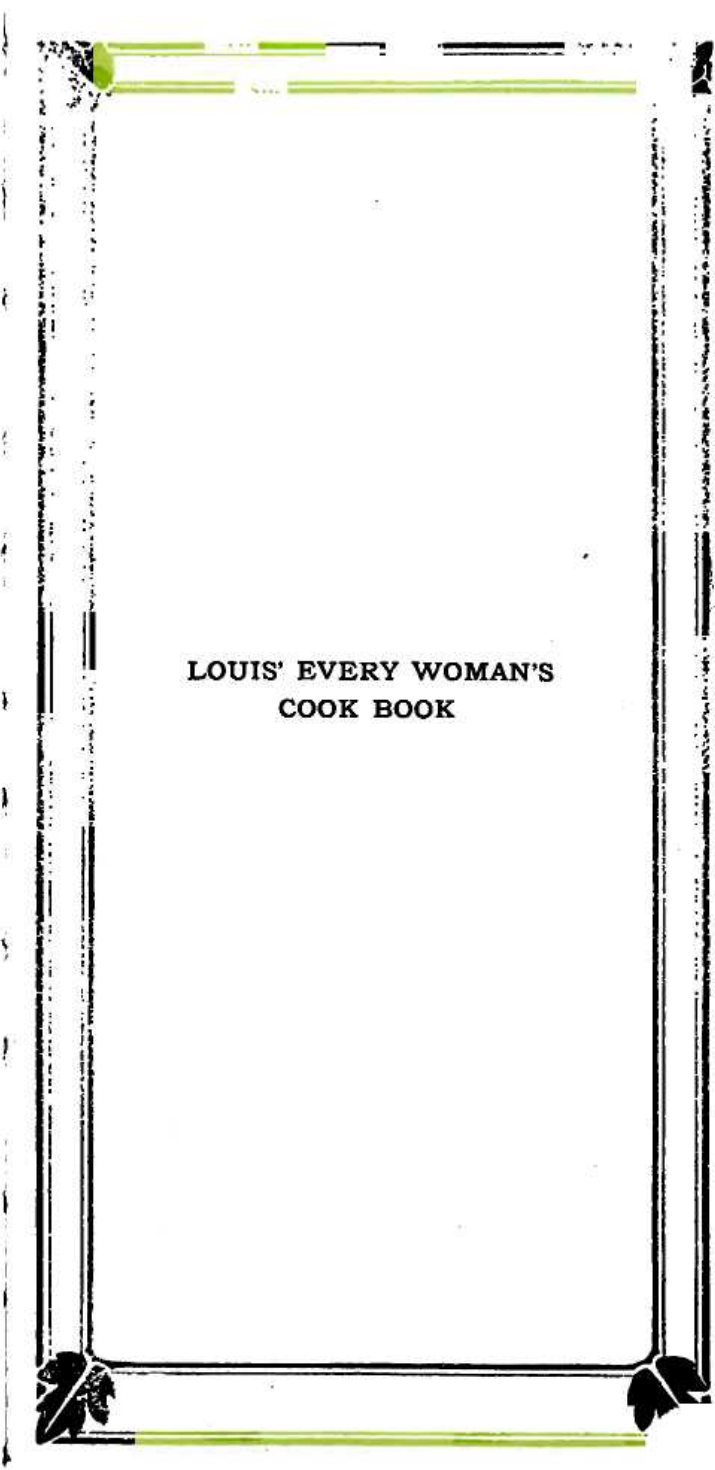
Edited by Trieste Publishing Pty Ltd.
Cover @ 2017

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

LOUIS MUCKENSTURM

**LOUIS' EVERY
WOMAN'S
COOK BOOK**



**LOUIS' EVERY WOMAN'S
COOK BOOK**

Louis' Every Woman's Cook Book

by
Louis Muckensturm



New York
Dodge Publishing Company
220 East 23rd Street

641.5
M9422

Copyright, 1910
BY H. M. CALDWELL CO.

*Published simultaneously in the United States, Great
Britain, Canada, and British Possessions.*

Van Nostrand

PREFACE

The object of this cook-book is to reach the housewife who has personal charge of her kitchen. It is arranged in such a manner that selections may easily be made from the recipes for a small or large menu, for either a luncheon or dinner. First are given small appetizers, followed by the soups, such as clear, cream, puree, rich, fish, shell-fish, and essences. The fish recipes are arranged in a similar way, also the entrees of poultry, game, and meats. These are followed by roasts, joints, game, and birds. Some recipes for vegetables, which may be served as secondary entrees, are given. A variety of hot cheese dishes are included, and also some odd salads. A few sweet entremets or desserts and ice-creams follow, together with some suggestions for making palatable dishes from things left over from previous meals.

This book is not intended for professional cooks of large catering places, but is written with a view to reach the methodical housewife, who wishes to get the most suitable recipes for her simple luncheons or elaborate dinners.

In many of these recipes are references to various other recipes in the book, which can easily be found by reference to the index.

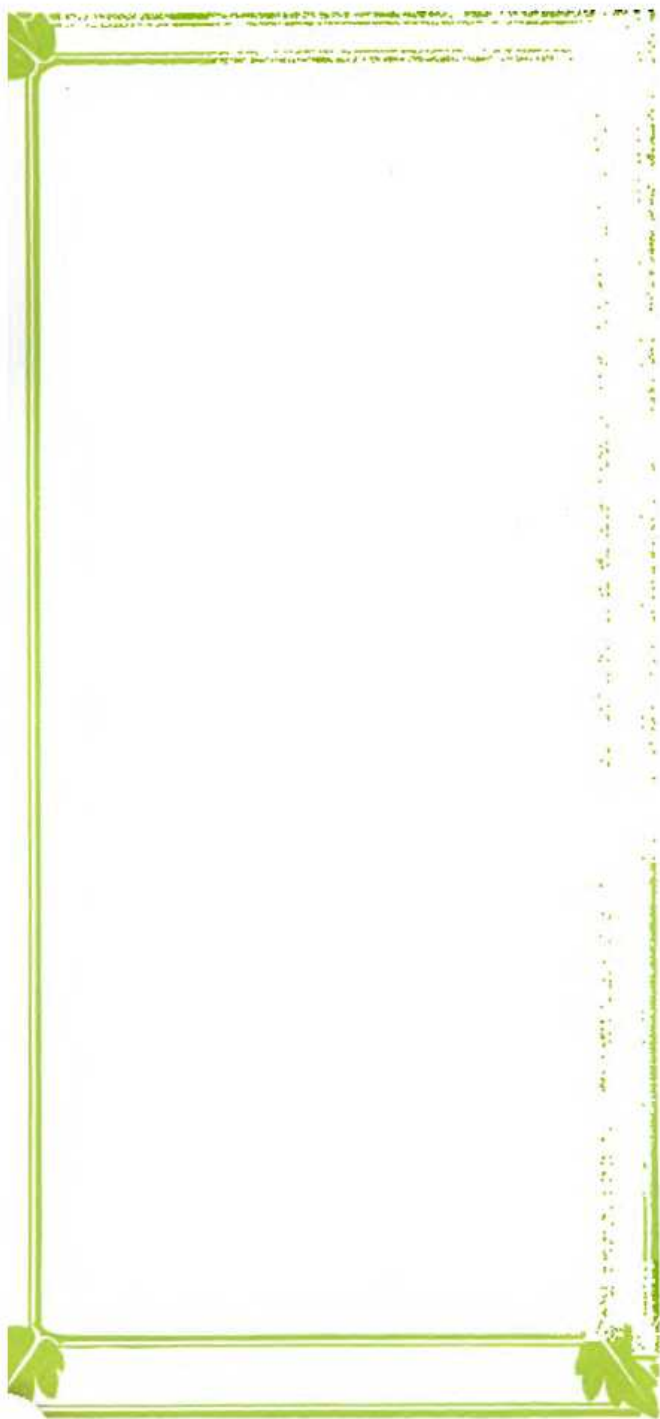


TABLE SERVICE

First cover the table with a woollen cloth to protect the polished surface from hot dishes. Put on the tablecloth, taking care to have it extend fifteen or twenty inches over the edge of the table. The plates should be set at least eighteen inches apart, the forks being placed on the left, the spoons and knives on the right of each plate. Napkins should be folded and put on each plate.

In olden times the bread was put into the napkins on the plate, but at present it is passed around after soup is served. On the right of each plate are arranged in a circle the glasses to be used during the dinner,—one glass for cocktail or sherry which should be served with the relishes, another for white wine to be served with the fish, a glass for the Bordeaux to be served with the entree, and one for the Burgundy to be served with the roast. If champagne follows, the glasses should be set on the table when the wine is ready to be served. Liqueurs are served in special glasses after coffee. All wines and cordials are kept on a sideboard or table.

Salt and pepper shakers should be placed in the spaces between the plates. Relishes, such as radishes, olives, salted nuts, or bonbons, should be placed at each end of the table, while flowers may be spread over the table in a natural manner pleasing to the eye. Keep fruit in the centre of the table. Place the menu, if any, on the napkin in a manner easily to be seen.

The various meats served during the dinner should first be placed on the table and then taken away to be carved and served. Each guest should be served on his left, while dishes should be removed from the right. After the roast has been served, carefully brush the table and serve dessert, following which coffee should be served in the salon. At small dinners, coffee may be served at the table after the dessert. If this is done, all tableware should be removed before serving coffee and cordials.

LOUIS' EVERY WOMAN'S COOK BOOK



CANAPES

Canapes, or appetizers, are generally served before dinner. They may take the place of oysters or little neck clams; in gentlemen's dinner-parties they may be served with cocktail, bitters, or vermouth before the oysters or clams.

CANAPES OF CAVIAR

Cut thin round slices of bread about two inches in diameter. Toast crisply, butter, and spread caviar over them. With chopped hard-boiled eggs (the whites and yolks chopped separately), put a border around the caviar. Serve with pieces of lemon.

CANAPE CAREME

Chop finely one-half of a small lobster, two pickles, and one truffle. Season with salt and pepper, and mix two tablespoonfuls of thick mayonnaise dressing with it. Spread on round pieces of toast about two inches in diameter, and then put one-half a teaspoonful of caviar in the centre of each canape.

CANAPES OF ANCHOVIES

Round pieces of toast, as in previous recipe, are buttered with anchovy butter. Chop the white and the yolk of a hard-boiled egg separately. Put opposite each other, on the toast, two half-teaspoonfuls of the white of the egg, and then do the same with the yolk. Then put two fillets of anchovies crosswise on the toast so that the white and yolk of the egg are separated. Sprinkle a little chopped parsley in the centre.