

**THE ILLINOIS COOK BOOK,  
FROM RECIPES CONTRIBUTED BY  
THE LADIES OF PARIS, AND  
PUBLISHED FOR THE BENEFIT OF  
GRACE (EPISCOPAL) CHURCH**

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9781760576912

The Illinois cook book, from recipes contributed by the ladies of Paris, and published for the benefit of grace (Episcopal) church by W. W. Brown

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Cover @ 2017

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**W. W. BROWN**

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ILLINOIS COOK BOOK;

COMPILED BY MRS. W. W. BROWN,

FROM RECIPES

CONTRIBUTED BY THE LADIES OF PARIS,

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CLAREMONT, N. H.,

PRINTED FOR THE COMPILER BY  
THE CLAREMONT MANUFACTURING COMPANY,  
1881.

1881

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BY  
MRS. W. W. BROWN.

In offering this book to the public we can safely recommend every recipe, as having been *tested, tried and proved*. As they have been furnished by ladies, in Paris (Illa), noted for their practical skill in the culinary department we are not presumptuous in saying that every house-keeper should have the book, and that it is a desirable addition to any library.

TABLE OF  
WEIGHTS AND MEASURES.

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1 qt. of wheat flour	= 1 lb.
1 qt. Indian meal	= 1 lb. 2 oz.
1 qt. soft butter	= 1 lb.
1 qt. broken loaf sugar	= 1 lb.
1 qt. powdered white sugar	= 1 lb. 1 oz.
1 qt. best brown sugar	= 1 lb. 2 oz.
10 eggs	= 1 lb.
16 large tablespoons	= 1 pt.
8 " teaspoons	= 1 gill.
4 " " "	= $\frac{1}{2}$ gill.
2 gills	= $\frac{1}{2}$ pt.
Common size tumbler	= $\frac{1}{2}$ pt.
" " teacup	= 1 gill.
2 large tablespoons	= 1 oz.



# ILLINOIS COOK BOOK.

## UTENSILS NECESSARY FOR THE KITCHEN.

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### WOODEN WARE.

Kitchen table, wash bench, wash tubs, (3 sizes) wash board, skirt board, bosom board, bread-board, towell roller, potato masher, wooden spoons, clothes stick, flour barrel covers, flour sieve, chopping bowl, soap bowl, pails, lemon squeezer, clothes wringer, clothes bars, clothes pins, clothes baskets, mop, wood box, and small boards to slice lemons, onions etc. on. Salad knife.

### TIN WARE.

Clothes boiler, ham boiler, bread pan, two dish pans, one preserving pan, four milk pans, one quart basin, two pint basins, one covered tin pail, sauce pans with covers, two sizes, two tin cups with handles, one jelly mould, one half pint, one pint mould, one skimmer, one dipper, two funnels—one for jugs and one for cruets, one quart measure, one pint measure, one gill measure, one half pint

measure, and they must be broad and low, as such are more easily kept clean; three scoops, bread pans, two round jelly-cake pans, two pie pans, different sizes, one coffee pot, one tea-steeped, one colander, one horse-radish grater, one nutmeg grater, one sieve for straining jelly, egg-beater, cake turner, cake cutter, apple corer, potato cutter, one dozen muffin rings, one soap shaker, ice filter, flour dredge, tea canister, coffee canister, cake, bread, cracker and cheese boxes, crumb tray, and dust pans.

#### IRON WARE.

Range, one pot with steamer, iron rack to heat plates, soup kettle, porcelain kettle, Tea kettle, large and small frying pans, dripping pans, gem pans, iron spoons of different sizes, one grid-iron, one griddle, waffle iron, toasting rack, meat fork, can opener, coffee mill, jaggging iron, flat irons, nail hammer, tack hammer, screw driver, ice pick, and iron dish rag.

#### STONE WARE.

Crocks of various sizes, bowls holding six quarts, four quarts, two quarts, and one pint, six earthen baking dishes, different sizes, pipkins to stew milk or fruit, grease jars.

#### BRUSHES.

Table brush, two dust brushes, two scrub brushes, one blacking brush for stove, shoe brush, crumb brush, hearth brush, window brush, brooms.

## SOUPS.

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**T**HE basis of all good soups is the broth of meat. This may be made by boiling the cracked joints of beef, veal or mutton, and is best when cooked the day before it is to be eaten. After putting the meat into the pot, cover it (*only*), with cold water, and let it boil, when it should be well skimmed. Before sending to the table, the soup should be strained; after which add the vegetables or seasoning, *cooking all well* together. A good stock for soups may be made from bits of uncooked meat and bones, poultry and the remains of game.

**NOODLE SOUP.**—Get a good soup bone, put it on the fire with enough cold water to cover it *well*. Season with salt, ginger and nutmeg, one whole onion, and tomatoes if desired. Let it come to a boil, and skim well. Let it boil slowly from three to four hours. Then strain through a fine sieve, put it on to boil; keep filling the pot with *hot* water as it boils away, until an hour before taking off. When it boils put in the noodles; let it boil five minutes and it is done. Fine chopped parsley is considered an addition.

*How to make Noodles.*—Take one egg, a little salt, flour enough to make a dough that will roll