

# **DELICATE DISHES: A COOK BOOK**

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Delicate dishes: a cook book by Various

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**VARIOUS**

**DELICATE DISHES:  
A COOK BOOK**





# DELICATE DISHES.

A COOK BOOK .

Compiled by

LADIES OF ST. PAUL'S CHURCH,

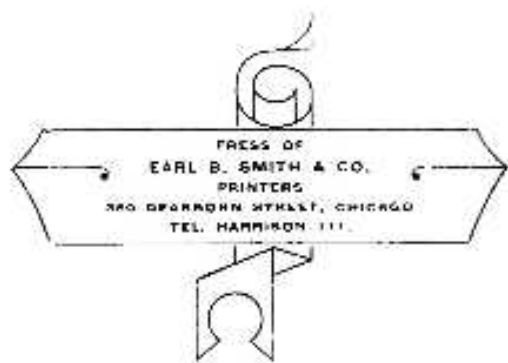
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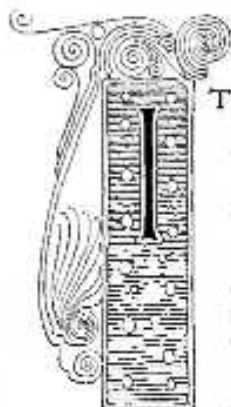
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## PREFACE.



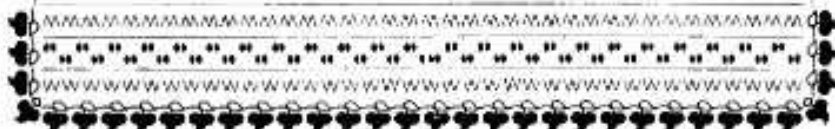
It is with much pleasure that the ladies of St. Paul Parish commend this little volume to the public's notice.

No claim of originality is made for it. It contains no hitherto unpublished secrets of the culinary art, routed from obscurity by energetic hands, and dusted for our delectation. Each housekeeper has simply selected a few of her choicest recipes and added them to the collection, that her friends may enjoy with her these "Delicate Dishes." As each one bears the hall mark of the sender's name,

no further recommendation need to be added.

The committee in charge wish to thank those without whose prompt and generous co-operation such a book would have been impossible. Each one has given of the best of her store, and given it gladly. With this in remembrance, they feel confident that not only will the collection itself prove a success, but it may be the means of bringing into even warmer and closer relationship those who are bound together by a common interest, and working together for a common cause.

Chicago, Easter 1896.







“There is a knack in doing many a thing,  
Which labor cannot to perfection bring ;  
Therefore, however great in your own eyes,  
Pray do not hints from other folks despise.”



## SOUPS.

"A genial savor  
Of certain stews; . . . . .  
Things which in hungry mortals' eyes find favor."

### CREAM OF PEA SOUP.

Press 1 can of French peas through a colander. Put 1 quart of milk in double boiler; when boiling, add the peas. Rub one tablespoonful each of butter and flour together, add them to the boiling milk and stir until it thickens. Salt and pepper to taste.

MRS. B. R. WELLS.

### CELERY CREAM SOUP.

One quart of rich milk,  $\frac{1}{4}$  cup of flour, 2 heaping teaspoonfuls of celery salt,  $\frac{1}{2}$  pint of whipped cream.

MRS. J. M. TAYLOR.

### CREAM OF CELERY SOUP.

Four pounds of stewing veal, 1 veal soup-bone, 2 tablespoonfuls of salt,  $\frac{1}{2}$  teaspoonful of pepper, 1 soup bunch, without celery, 3 small onions, 4 whole cloves, 4 whole allspice, 3 quarts of cold water. Heat

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**VALENTINES** **VALENTINE & COMPANY,**  
**VARNISHES** Coach and Car Varnishes and Colors.

slowly and boil gently until reduced one-half. Strain and cool, then remove fat and keep warm. Heat in double boiler 1 quart of milk. Melt in a thick-bottomed pan 4 tablespoonfuls of butter, add 1 large bunch of celery, using the outside only. Brown well, and add 5 tablespoonfuls of flour, mix well and add the hot stock, a pint at a time. Stir until smooth, add enough milk to make the soup creamy, strain and do not boil after the milk is put in.

MRS. GEORGE MEHRING.

#### CREAM OF CORN SOUP.

One pint of grated corn, cooked in 1 pint of hot water  $\frac{1}{2}$  hour. Boil quart of milk and 1 slice of onion, rub 1 heaping teaspoonful of flour with 2 of butter, add a little boiling milk, and when smooth, stir into the milk and onion and cook 8 minutes. Remove the onion, add corn and salt and pepper.

#### TOMATO BISQUE.

Put 1 quart of milk on to boil. Rub 2 tablespoonfuls of butter, 2 of flour and  $\frac{1}{2}$  teaspoonful of soda together. Boil 1 quart can of tomatoes and stir into it the above mixture. Stir until it boils, then add to it the boiling milk, with 1 teaspoonful of salt and 1 of sugar.

MRS. RUSSELL H. STEVENS.