

**NEIGHBORHOOD CLUB.  
COOK BOOK, CONTAINING  
TWO HUNDRED AND  
EIGHTY RECIPES**

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Neighborhood Club. Cook Book, Containing Two Hundred and Eighty Recipes by Anonymous

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RECIPES



EAST MILTON, MASSACHUSETTS

1912

## BREAD.

"The very staff of life,  
The comfort of a husband, the pride of a wife."

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**OAT MEAL BREAD.**—One and one-half pints Quaker Oats, scalded with 1 quart boiling water; 1 heaping teaspoonful salt. When cool add 1 cupful molasses, 2 quarts bread flour and 1 yeast cake. Let rise over night.  
MRS. BURBANK.

**REAL SCOTCH SHORT BREAD.**—One cupful light brown sugar and 2 cupfuls butter creamed together, then work in with the hands 4 cupfuls flour. It should be very stiff. Roll out on brown paper, about 1 inch thick, mark out in squares and put paper and all in a shallow pan, then put in a slow oven and bake well until brown.  
BARBARA R. FULLER.

**BROWN BREAD.**—Two cupfuls Indian meal, 2 cupfuls rye or graham flour, 1 cupful molasses, 1 tablespoonful soda, 1 teaspoonful salt, 4 cupfuls of hot water. Steam four hours. LAURA E. GREENE.

**BROWN BREAD.**—One cupful bolted corn meal, 2 cupfuls rye meal,  $\frac{1}{2}$  cupful molasses, 2 cupfuls sweet milk, 1 egg,  $\frac{1}{2}$  teaspoonful soda, 1 teaspoonful baking powder,  $\frac{1}{2}$  teaspoonful salt, a few raisins. Boil three hours.  
ALICE M. INGERSOLL.

**BROWN BREAD.**—One and one-half cupfuls corn meal, 1 cupful rye meal,  $\frac{1}{2}$  cupful white flour, 2 $\frac{1}{2}$  cupfuls warm water,  $\frac{1}{2}$  cupful molasses, 2 teaspoonfuls soda, 1 teaspoonful salt. Mix thoroughly. Pour into five-pound lard pail and bake about four and one-half hours in a moderate oven.  
MRS. GEORGE N. ROBINSON.

**GRAHAM ROLLS (Original).**—Two cupfuls graham flour, 2 teaspoonfuls baking powder, 1 cupful milk, salt. Beat in 1 egg thoroughly.  
LAURA E. GREENE.

**GRAHAM BREAD.**—Two and one-half quarts white flour, 1 pint graham flour, salt. Scald 2 cupfuls milk, dissolve 1 large tablespoonful lard in it. When cool add small half cupful molasses,  $\frac{1}{4}$  of a yeast cake.  
ALICE HATHAWAY.

**SPIDER CAKE.**—One and one-third cupfuls corn meal,  $\frac{1}{2}$  cupful flour, 1 cupful sour milk, small teaspoonful soda dissolved in sour milk, 2 eggs, 1 cupful sweet milk,  $\frac{1}{2}$  cupful sugar, little salt. Heat the spider and melt in it butter the size of an egg — spread over every part of the pan, turn in the well-beaten mixture and add 1 more cupful of sweet milk, but do not stir it in. Bake 20 to 30 minutes in a hot oven. This is very hearty — and a good luncheon dish.  
C. E. BARNES.

**CORN BREAD.**—One and one-half tablespoonfuls of butter (melted), 1 teaspoonful of salt, 1 pint of milk, 2 eggs, 2 tablespoonfuls of sugar, 2 teaspoonfuls of baking powder,  $\frac{1}{4}$  cupful of flour, 2 cupfuls of white corn meal. Beat eggs well, add sugar, salt, milk and melted butter. Sift flour, meal and baking powder together and add lastly. Put in well-greased spider and cook in quite a hot oven.

BEULAH G. HOLLIDGE.

**CORN CAKE.**—One cupful corn meal, 1 cupful white flour, 4 teaspoonfuls baking powder,  $\frac{1}{4}$  cupful sugar,  $\frac{1}{4}$  teaspoonful salt, 1 cupful milk, 2 eggs, 2 tablespoonfuls melted butter. Mix and sift dry ingredients. Add milk and eggs, well beaten, and butter.

MRS. WHITNEY.

**CORN CAKE.**—One cupful corn meal, 2 cupfuls flour, 2 cupfuls milk, 2 tablespoonfuls sugar, 2 tablespoonfuls butter, 1 teaspoonful soda, 2 teaspoonfuls cream of tartar. Light sprinkle of sugar on top before baking.

MRS. J. BABCOCK, JR.

**JOHNNY CAKE.**—Three-quarter cupful corn meal,  $1\frac{1}{2}$  cupfuls bread flour,  $\frac{1}{4}$  cupful sugar, 5 teaspoonfuls baking powder,  $\frac{1}{2}$  teaspoonful salt, 1 cupful milk, 1 egg, 1 tablespoonful melted butter.

Mix and sift dry ingredients—add milk, beaten egg and butter—bake in shallow pan and in hot oven 20 minutes.

MILLIE C. H. MOOERS.

**CORN MEAL MUFFINS.**—One egg, 1 gill of sugar, 1 pinch of salt, 1 cupful of milk, 1 cupful of corn meal, 1 gill of flour, 1 teaspoonful baking powder, 1 tablespoonful melted butter. Beat together until stiff, egg, sugar and salt; add milk, corn meal, baking powder and flour; beat these well and add 1 tablespoonful of melted butter.

Beat the mixture again and quickly put into gem pans and bake in a hot oven.

M. L. McCURDY.

**BREAKFAST MUFFINS.**—Two cupfuls flour, 2 teaspoonfuls baking powder,  $1\frac{1}{4}$  cupfuls milk, 1 egg, 1 tablespoonful melted butter, 1 teaspoonful salt.

CAROLINE L. KNOX.

**BERRY MUFFINS.**—One-quarter cupful of butter,  $\frac{1}{2}$  cupful of sugar, 1 egg,  $2\frac{1}{2}$  cupfuls flour, 1 cupful milk, 1 cupful berries, 4 teaspoonfuls baking powder. Cream butter, add sugar gradually and egg well beaten. Mix and sift flour, baking powder and salt, reserving  $\frac{1}{4}$  cupful flour to mix with berries and added last and alternately with milk.

M. L. McCURDY.

**GEMS.**—Beat together 1 tablespoonful lard and 2 of sugar, add  $\frac{1}{2}$  cupful milk, pinch salt,  $\frac{3}{4}$  cupful flour, 1 teaspoonful cream of tartar and  $\frac{1}{2}$  teaspoonful soda.

MRS. H. F. ELDEN.

**GERMAN COFFEE CAKE.**—One cupful scalded milk,  $\frac{1}{2}$  cupful butter,  $\frac{1}{2}$  cupful sugar, 2 eggs, salt, 2 yeast cakes, 3 pounded cardamon seeds and flour enough sifted to make soft dough. Cool milk and add yeast cakes, dissolve them and add to above ingredients beating briskly ten minutes or more with large spoon. Let rise over night.

Beat thoroughly in the early morning and let rise again. Spread in greased pans as thinly as possible and brush over with melted butter. Pare, cut in eighths and remove cores from apples and press sharp edges of apples into dough in lengthwise rows. Sprinkle with sugar mixed with a little cinnamon; cover and let rise again. Bake in fairly hot oven for thirty minutes. The mixture may be made into (Brioche) individual coffee cakes and in the form of a braided wreath, etc. It may also have in place of apples a crumb covering.

**Crumb Covering.**—One-half cupful butter, 1 cupful granulated sugar,  $\frac{1}{2}$  cupful flour and  $\frac{1}{4}$  teaspoonful salt. Cream together, pressing to form crumbs, sprinkle on cake and let rise and bake in fairly hot oven for thirty minutes.  
MINNA W. HARLOW.

**BLUEBERRY CAKE.**—One cupful flour,  $\frac{1}{2}$  cupful Indian meal, 2 teaspoonfuls baking powder,  $\frac{1}{4}$  cupful sugar, 1 egg, salt, 1 tablespoonful butter and enough milk for a thick batter; 1 cupful blueberries. Bake in a sheet or in gem pans.  
C. E. CARTER.

**NUT BISCUIT.**—Three cupfuls bread flour,  $\frac{3}{4}$  cupful finely chopped nuts, 2 teaspoonfuls baking powder, 1 tablespoonful sugar,  $\frac{1}{2}$  teaspoonful salt,  $1\frac{1}{2}$  cupfuls milk,  $\frac{1}{4}$  cupful butter.

Sift the flour, salt and baking powder, rub in the butter add sugar and nuts. Mix to a light dough with the milk, roll three-quarters of an inch thick. Cut into rounds and bake from twelve to fifteen minutes.  
MRS. G. N. ROBINSON.

**NUT BREAD.**—One cupful sugar,  $\frac{1}{2}$  teaspoonful salt, 1 egg, 3 cupfuls bread flour, 4 teaspoonfuls baking powder,  $1\frac{1}{4}$  cupfuls milk, 1 cupful chopped nuts.

Beat egg, add sugar, salt. Sift baking powder into the flour and add alternately flour and milk. Beat well, add nuts. Fill buttered baking powder cans one-quarter full with batter. Let it rise twenty-five minutes in a warm place. Bake forty-five minutes, have oven same as for white bread.  
VINA B. PARSONS.

**ROLLS.**—Scald 1 cupful milk, 1 tablespoonful butter,  $\frac{1}{2}$  teaspoonful salt, 1 teaspoonful sugar, cool, add  $\frac{1}{2}$  yeast cake dissolved in  $\frac{1}{4}$  cupful luke warm water. Stir in flour to make a stiff dough, about 4 cupfuls. Knead till smooth, let rise till double, shape into rolls, let rise again till very light and bake in a quick oven.  
MARY E. CARLTON.

**POP-OVERS.**—Two eggs, well beaten; 2 cupfuls milk, 2 cupfuls flour, 1 pinch salt. Beat ingredients well, and cook in a hot oven.  
MRS. WILLIAM D. PARKER.

**BAKING POWDER BISCUIT.**—Two and one-half cupfuls of flour, 2 tablespoonfuls of lard (rounding), 2 heaping teaspoonfuls of baking powder, 2 rounding teaspoonfuls of salt,  $1\frac{1}{2}$  cupfuls of milk.

Sift together flour, salt and baking powder, add lard and thoroughly mix with fingers, then add the milk and mix up quickly, handling the dough as little as possible. Put on floured board and roll out, until about one-half inch thick. Bake in the lower part of very hot oven until they raise nicely then put on rack until brown. Bake from fifteen to twenty minutes.  
BLANCHE GUDGIN.



## SOUPS.

"Soup is to a dinner what a portico is to a mansion."

**STOCK FOR CLEAR SOUP (Beef).**—About 5 pounds of beef cut from lower part of round, or upper cut of shin. Wash and cover with cold water, add 1 tablespoonful salt and let it come slowly to the boiling point, watch carefully and skim before it boils, after removing all the scum that rises, season with 1 small onion, a celery root or 2 stalks, 1 small carrot cut in quarters.

Simmer all gently about five hours, or until the meat is very tender, remove the meat and strain the soup through a fine strainer and afterwards through a cheesecloth, which has been wrung out of cold water. Set away until cool and skim off the fat.

**To Clarify.**—Take the stock after the fat is removed, when cold add the slightly beaten white of 1 egg, and the shell, washed and crunched fine, put on the stove and heat gradually, boil ten minutes, all the scum will rise to the top, strain through a cheesecloth.

This process is not necessary unless a very clear soup is desired.

C. E. BARNES.

**POTATO SOUP.**—Four potatoes (good size), 1 quart milk, 2 eggs, 1 ounce of butter, pepper and salt. Boil potatoes and mash fine. Put them into boiling milk. Beat eggs and butter together in the tureen. Over these pour potatoes boiling hot. Season with pepper and salt.

MRS. S. W. KIRKLAND.

**PEA SOUP.**—Drain and rinse 1 can of peas. Add 3 cupfuls of cold water and simmer until peas are soft. Strain and add 2½ cupfuls of milk and seasoning. Thicken slightly.

MRS. SHAW.

**TOMATO BISQUE SOUP.**—One-half can tomato, 2 teaspoonfuls sugar, ¼ teaspoonful soda, ½ cupful butter, ½ onion stuck with 6 cloves, sprig of parsley, bit of bay leaf, ¾ cupful stale bread crumbs, 4 cupfuls milk, ½ tablespoonful salt, ½ teaspoonful pepper.

Scald milk with bread crumbs, onion, parsley and bay leaf, remove seasonings and rub through a sieve, cook tomato with sugar 15 minutes, add soda and rub through a sieve, reheat bread and milk to boiling point, add tomato and pour at once into tureen over butter, salt and pepper.

C. E. BARNES.

**CREAM OF RICE SOUP.**—A good fowl weighing about 6 pounds, cold water to cover, ½ cupful rice, little pepper, 2 tablespoonfuls each, of chopped carrot, onion, turnip and celery, 1 tablespoonful flour, 1 tablespoonful salt, 2 tablespoonfuls butter.

Wash and quarter the fowl, put in soup kettle and cover with cold water, bring slowly to boiling point. Skim carefully, add salt, and simmer gently until tender, remove chicken, place the liquor in large bowl to cool, remove the fat, return to kettle and add the rice and pepper, simmer gently. Melt butter in saucepan, add the celery, onion, carrot and turnip, cook twenty minutes, but do not brown, remove

vegetables from butter and add to the stock, then stir flour into the butter until smooth and add to the soup, season with small piece of stick cinnamon, speck of mace, 2 cloves, cook gently two hours. Strain all through cheesecloth, set away to cool. Heat thoroughly before serving and add  $\frac{1}{2}$  pint cream, boil up once, strain and serve.

C. E. BARNES.

**CREAM OF CELERY SOUP.**—Two cupfuls celery, cut in inch pieces, 2 cupfuls boiling water, 1 slice onion, 2 tablespoonfuls butter, 3 tablespoonfuls flour, 2 cupfuls milk,  $\frac{1}{2}$  cupful of cream, salt and pepper.

Parboil celery one-half hour, or until soft, rub through sieve. Scald onion in milk, add milk and cream to celery water, then add flour and butter, salt and pepper.

MRS. WHITNEY.

**LIMA BEAN SOUP.**—Soak 1 large cupful of dried Lima beans in plenty of water over night, in morning drain and add  $1\frac{1}{2}$  quarts cold water, salt to taste, cook until soft, rub through a strainer, cook 1 small onion (cut fine) in 2 tablespoonfuls butter for five minutes, remove onion and add large teaspoonful of flour. Stir into the boiling soup add 1 pint hot milk and seasoning.

C. E. BARNES.

**PURÉE OF SALMON.**—Four cupfuls milk,  $\frac{1}{2}$  pound can salmon, 1 onion, 1 tablespoonful flour, 1 tablespoonful butter, salt and pepper.

Scald the milk with onion sliced in it. Melt butter, add flour and boil in scalded milk fifteen minutes in double boiler. Drain oil from salmon. Skin and bone, chop fine. Remove onion from milk; add salmon to milk, cook until slightly thickened.

Season to taste.  
MRS. SAM SHAW.

**LOBSTER BISQUE SOUP.**—Two-pound lobster, 2 cupfuls cold water, 4 cupfuls milk,  $\frac{1}{4}$  cupful butter,  $\frac{1}{4}$  cupful flour,  $1\frac{1}{2}$  teaspoonful salt.

Remove meat from lobster shell. Add cold water to body bones and tough end of claws, cut in pieces. Cook twenty minutes, drain and thicken with butter and flour. Scald milk and last add meat, let cook twenty minutes.

MRS. WHITNEY.

**SQUASH SOUP.**—Three-quarters cupful cooked squash (sifted before measuring), 1 quart milk, slice of onion, 2 tablespoonfuls butter, 3 tablespoonfuls flour, 1 teaspoonful salt,  $\frac{1}{4}$  teaspoonful celery salt, little pepper.

Scald milk with onion, rub butter and flour together and add to milk, with the squash (a little cream adds to the richness). When ready to serve, put all through sieve.

MRS. S. W. KIRKLAND.

**SCOTCH BROTH.**—Three pounds neck mutton, 2 tablespoonfuls pearl barley, 4 tablespoonfuls split peas, 2 tablespoonfuls each of minced onion, turnip, carrot and celery, also cabbage if liked, 3 quarts water.

Cut meat small and simmer all together about three hours, thicken a little with flour and add 2 tablespoonfuls chopped parsley and serve.

M. E. J. SMITH.

## FISH AND OYSTERS.

"I go a fishing  
For castle and cloister, for saint and for roister;  
What food is so rich and so rare as the oyster?"

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**FISH CHOWDER (Original).**—Four generous slices of salt pork fried to a crisp, 6 medium-sized potatoes, 2 small or 1 large onion. Peel the potatoes and cut into half-inch cubes. Slice the onions fine. Remove the pork from the kettle, put in the potatoes and onions, add salt and pepper and cover with water. Have 2 pounds haddock washed and place on the top of the potatoes. Cook until done, probably twenty minutes. Remove the fish to a plate and take out bones and skin; put back and add 1 quart of hot milk and as much butter as your conscience will allow. Serve with oysterettes. Simply delicious.

LAURA E. GREENE.

**SALMON LOAF.**—One can salmon, juice of  $\frac{1}{2}$  lemon, 1 egg,  $\frac{1}{2}$  teaspoonful salt,  $\frac{1}{2}$  cupful milk,  $\frac{1}{2}$  cupful bread crumbs.

Flake one can salmon, add lemon juice, let it stand half an hour. Beat egg, add milk, bread crumbs, salt and salmon and beat lightly. Turn into well-buttered bread pan, or small molds. Set pan in another pan of hot water. Bake one hour in a moderate oven. When ready to serve pour over the loaf a can of peas. White sauce may be added to the peas if desired.

VINA B. PARSONS.

**BAKED HALIBUT.**—Have 2 halibut steaks cut  $1\frac{1}{2}$  inch in thickness. Lay some thin slices of salt pork on a fish sheet. Place 1 of the steaks upon the pork, squeeze over it a little lemon juice and dust with salt and pepper. Dip one half pint oysters in melted butter and then in cracker crumbs, and place them upon the fish so as to cover the entire surface. Place the second steak upon the oysters, season as before and lay some slices of salt pork upon the top. Bake thirty-five or forty minutes, basting three or four times with the juice in the pan. A few minutes before the fish is to be taken from the oven remove the pork and cover the top with 1 cup of cracker crumbs that have been stirred into  $\frac{1}{2}$  cupful of melted butter. Brown.

ELIZABETH M. HILL.

**BAKED MACKEREL WITH CREAM.**—Place mackerel opened flat, skin down in baking pan, 1 cupful cream (or half milk and half cream), dot with pieces of butter, sprinkle with salt and bake half hour, basting often.

MABEL L. BUCK.

**FINAN HADDIE NEWBURGH.**—Bake fish in milk, then flake. Put 4 tablespoonfuls butter in blazer and when it bubbles add fish. Beat 4 yolks, add 1 cupful of milk and stir in with fish. Season with  $\frac{1}{4}$  teaspoonful red pepper and little salt. When nearly done add 4 teaspoonfuls sherry.

GERTRUDE ELLSWORTH.

**FISH BALLS.**—One-half package shredded fish, 6 medium-sized potatoes, 1 teaspoonful butter, 1 egg (well beaten), salt and pepper to taste.