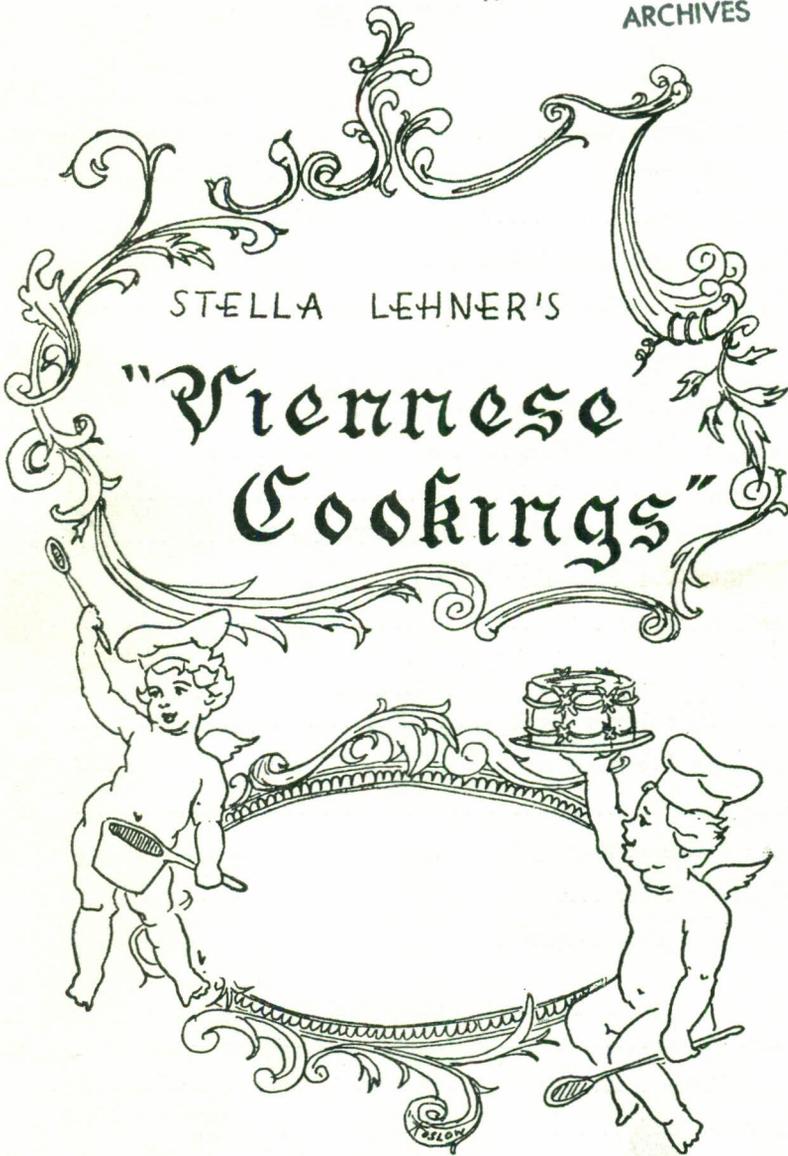


WEST VIRGINIA STATE COLLEGE
ARCHIVES



TWENTY-YEARS
— AT —
WEST VIRGINIA STATE COLLEGE

1963 Edition

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Mrs. Philip Angel

INTRODUCTION AN APPRECIATION

Stella Badio Lehner was born in Trieste, Austria in October, 1890. In the early years of her youth her family moved to Vienna. She was reared, as was the custom of her day, in the fine "womanly art" of becoming a good home-maker. With the greatest efficiency she could sew and crochet, she could mend, clean and cook expertly. When she married Dr. Frederick Lehner she was able to fit into the role of a gracious helpmate for the renowned Professor who was teaching both at Vienna State College and at the People's College for Adult Education. Stella Lehner's home was often the rendezvous for many notables of Viennese cultural circles, for her husband was also an author and a literary and theatrical newspaper critic with a wide circle of associates and friends. There were soirees and coffee parties, and besides, "Fritz", a prolific writer, would bring home many an unexpected guest to discuss one of his books or articles. Stella was always equal to the task of providing the perfect "trimmings" of Viennese delicacies for every occasion. (Her pastries especially were the source of delight, with such great eye and taste appeal as to warrant the acclaim of her guests.) She always remained in the background, quietly engineering all the required necessities geared toward providing the ideal atmosphere in which her husband's ideas and thinking could best flourish and be projected sans interference.

In the Vienna of the 20's and 30's, the name of Frederic Lehner was appreciated and respected among the highest echelons of intellect as an established scholar and as a critic of note. The Lehner's sphere of associates and friends included the great men of letters of that time. Dr. Lehner had been decorated by the French Government as an Officer of the Academy with the "Palme Académique" award. Ultimately, from the scene of such stature and recognition, world circumstances wrought a complete transformation, wrenching the Lehnerts from security in Austria, supplanting it with the stark beginning of life anew as completely unknown strangers on foreign soil

at the campus of West Virginia State College, Institute, West Virginia, U.S.A. Although the pattern and program in the new setting had changed and the success and achievements previously attained in pre-war days were replaced, the role of Stella Lehner at her husband's side did not waver. She never ceased to provide the behind-the-scene "climate" for the great professor's labors. She typed his books and papers, typed his reams and reams of correspondence, ministered to his needs, and even in their twenty years in the dormitory on the West Virginia State Campus never once relinquished the task of making a wonderful home for her "Fritz". Although their living quarters did not provide a scene similar to the days in Vienna for entertaining, there were many times when college events lent themselves to inviting friends and guests, and it was always a treat to taste of Stella Lehner's "Viennese Cookings", as she often called her tasty creations.

The following compilation consists of Stella Lehner's own recipes which were found after her death neatly tied together between a flowered cloth-bound cover which she herself had fashioned. It seems fitting that, even as she went through life, the constant companion of her brilliant and remarkable husband, providing nourishment and supplying his wants and needs, so also, in this same manner of helpfulness this booklet is being published. Its chief purpose is to provide additional funds from its sale to supplement the "Doctor Frederick Lehner Loan and Scholarship Fund" at West Virginia State College.

May it reflect, however meagerly, the rare spirit of the Frederick Lehnners who in their last twenty years, as American citizens, left a rare and lasting imprint on their second homeland.



After a Campus Concert

BROWN APPLE STRIPS

3 4 cup butter	Filling:
1 3 4 cup flour	1 tblspn water
5 tblspns grated chocolate	1 2 cup sugar
1 4 cup sugar	1 2 tspn grated lemon peel
1 3 cup grated almonds, unblanched	1 1 2 lbs sliced apples
2 egg yolks	Topping:
	1 egg white
	mixed cinnamon and sugar

Mix butter, flour, chocolate, sugar, unblanched almonds and egg yolks into dough. Roll out 1|4 inch thick on bread board. Cut in half in two equal squares. Bake one square on ungreased baking sheet 20 minutes (300 degree oven).

Filling: Bring water, sugar, lemon peel to boil. Add apples and cook just until tender.

Spread on baked cake and cover with uncooked square. Brush with egg white. Bake 20 minutes longer. Sprinkle with cinnamon and sugar. Cool, then cut in strips.

HUSSAR COOKIES

1 1 2 full cups flour	1 3 cup almonds, blanched and chopped, or pecans
2 3 cups butter	
1 3 cup sugar	3 tblspns sugar
2 egg yolks	3 tblspns jam
1 egg white	

Make dough from flour, butter, sugar and yolks. Form small balls. Place on baking sheet; press small indentation in middle of each. Brush with egg white; sprinkle with nuts and sugar. Bake 300 degrees until cookies turn a little yellow. Cool; fill in center with jam.

CHERRY CAKE

1 cup sugar	Milk
1 2 lb softened butter	2 lb stemmed, pitted black cherries
5 large eggs (or 6 average or small eggs), separated	2 tblspns Kirsch
3 4 cup ground almonds	4 tblspns cream
6 pieces stale white bread	1 4 tspn cinnamon

Mix butter, sugar and egg yolks. Add almonds. Soak bread in milk and press dry. Add dry bread, cherries, Kirsch, cream and cinnamon. Fold in stiffly beaten egg whites. Pour into buttered spring form. Bake 1 1/4 hours (350 degrees) until straw inserted comes out clean. Dust with sugar and cool.

CLOISTER CRESCENTS

(Klosterkipferl)

1 1/2 cup butter (scant)	3	tblspns vanilla sugar
1 cup flour	1	egg yolk
3 tblspns grated chocolate		chocolate icing
1 cup grated hazelnuts	1 1/2	tblspn chopped pistachios

Make smooth dough by mixing butter, flour, chocolate, hazelnuts, vanilla sugar and yolks. Place in refrigerator 20 minutes. Roll into small crescents and place on unbuttered cookie sheet. Bake 10 minutes (325 degree oven). Cool. Frost with chocolate icing. Sprinkle with pistachio nuts.

LIVER PATE

2 lbs calf's liver	1	tblspn soft butter
4 chicken livers	2	slices bread, milk to soak
1 chopped onion	2	eggs
2 tblspns butter		Grated lemon rind, scant
2 oz Sherry		tspn salt, pepper to taste
2 slices crisp bacon		

Rinse livers in cold water, wipe dry.

Saute onion in 2 tblspns butter. Add livers, Sherry and cook, covered, 10 minutes. Drain and chop livers fine with bacon. In pan with Sherry and butter add bread which has been pressed dry, softened butter, eggs, lemon rind and seasoning and chopped liver and bacon. Mix all well together. Press into buttered mold and cover tight. Steam in boiling water 3/4 of an hour. (Can be served hot as main dish, but slices easier cold. Serve also as an Hors D'oeuvre.)

After an Evening Concert in Town

TEA COOKIES

1 egg	1 1/2	tspn grated orange peel
2 egg yolks	3/4	cup flour
3/4 cup confectioners sugar	2	egg whites
dash salt	1/2	cup sugar

1. Beat egg and egg yolks, confectioners sugar, salt. Fold in flour and orange peel.
2. Beat egg whites until foamy; add sugar and continue beating until it stands in stiff peaks. Fold into first mixture. Press through pastry tube $3\frac{1}{4}$ inch in diameter on cookie sheet one inch apart.
3. Sprinkle $1\frac{1}{2}$ cup sugar on top and let cookies stand 4 hours. Bake 15 minutes (300 degree oven).

POPPY SEED CAKE (MOHNTORTE)

- | | |
|-------------------------------|---|
| 5 tblspn butter | 2 tblspn chopped citron |
| $3\frac{1}{4}$ cup sugar | $1\frac{1}{2}$ tblspn grated lemon rind |
| 4 egg yolks | 4 stiffly beaten egg whites |
| 1 cup ground poppy seeds | 1 tblspn sugar |

Beat butter and sugar until light. Add yolks, poppyseed, citron and lemon rind. Fold in egg whites. Pour into buttered and floured cake form. Bake 45 minutes at 300 degrees. Sprinkle with powdered sugar.

TARTLETS

- | | |
|--|----------------------------------|
| 1 3 oz pkg softened cream
cheese | 1 tspn sugar |
| $1\frac{1}{4}$ cup softened butter | $1\frac{1}{2}$ tspn salt (scant) |
| | 1 cup flour |

Thoroughly blend cheese and flour. Add sugar and salt. Beat until smooth. Add flour; blend. Place scant tblspn of dough into $1\frac{3}{4}$ inch ungreased muffin tins. Press dough against bottom and sides, evenly. Fill, then bake 18 minutes in preheated oven (400 degrees). Cool 15 minutes before removing from muffin tin. Serve cold with prune filling; top with whipped cream.

- | | |
|-------------------------------------|-------------------------------------|
| Prune filling: | |
| 16 oz pureed prunes | $1\frac{1}{4}$ tspn cinnamon |
| $1\frac{1}{4}$ cup sugar (scant) | grated rind of $1\frac{1}{2}$ lemon |
| juice of $1\frac{1}{2}$ juicy lemon | 1 egg yolk |

Simmer all ingredients except egg yolk over low heat 5 or 10 minutes. Stir occasionally. Remove from fire, slowly blend in egg yolk.

FLORA COOKIES

5	egg whites	Cream:	
3 4	cup sugar	2	tblspn butter
1 1 2	cups ground walnuts	1 4	cup sugar
1 4	cup sugar	1 2	cup ground walnuts

Beat 2 egg whites with 3|4 cup sugar until fluffy. Add walnuts. Beat 3 egg whites separately until quite stiff. Beat in 1|4 cup sugar. Fold 2 mixtures together. Spoon into pastry tube. Press small mounds onto either a wet wooden board covered with paper or onto baking sheet covered with wax paper. Sprinkle with a little sugar. Bake 30 minutes (250 degree oven). (If surface isn't a little crisp, continue to cook another 5 or 10 minutes). Cool, then sandwich each two cookies together with cream.

Cream: Cream sugar and butter together and add nuts.

After the Opera LINZER TORTE

1	cup butter	6	tblspn grated chocolate
3 4	cup sugar	3	egg yolks, hard-boiled, mashed
1 1 2	cups flour	3 4	cup raspberry jam
1 2 3	cups almonds, grated	1	egg slightly beaten
1	egg		

Work butter, sugar, flour, almonds, egg, chocolate and egg yolks into a dough. Press 2|3 of dough into greased 9 inch cake pan. Cover with jam. Form several thin rolls and one thick one from remaining dough. Press thick roll against sides of pan. Top cake with lattice of thin rolls. Brush surface with egg. Bake 50 to 60 minutes (325 degree oven).

BLITZ TORTE

1 2	cup butter	5	tblspns rum
1 2	cup sugar	1	cup powdered sugar
4	eggs, separated	1 2	cup grated or finely chopped almonds
1	cup flour		
1 1 2	tspns baking powder		

Cream butter and sugar, add egg yolks. Sift baking powder and flour together. Add to first mixture, alternating with rum. Spread on bottom of 2 greased cake pans. Beat egg whites stiff; add powdered

sugar mixed with 1|2 tsp baking powder. Spread on top of mixture in cake pans. Sprinkle each layer with 1|4 cup almonds. Bake 375 degrees for 25 minutes. Remove from pans. Spread filling between layers and as frosting on top of cake. Keep in ice box.

Filling:	2	eggs, separated
1 2 cup sugar	1	cup cream, whipped
pinch salt	2	tblspns rum

Beat yolks until light yellow, add 1|4 cup sugar. Beat egg whites very stiff, add sugar and salt. Fold into yolks. Fold in whipped cream. Lightly fold in rum. Spread.

MERINGUE NESTS

4	egg whites - Pinch salt	1 4 cup cream of tartar
1	cup sugar	

Beat whites and salt stiff but not dry. Beat in sugar, a tblspn. at a time; add cream of tartar. Arrange on baking sheet lined with wax paper 2-inch circles 2 inches apart, like nests - 1 inch high, 1 inch thick. Bake 30 minutes (250 degrees), until lightly brown. Remove with spatula. Cool and fill.

FILLINGS

Chestnut Whip

3	cups soft chestnuts	maraschino and vanilla
1 2	cup sugar	flavoring.
1	cup whipped cream	

Mash chestnuts through sieve. Add sugar and stir to a smooth paste to which add flavors. Fold in cream and fill meringues.

Lemon Cream

4	egg yolks	2	tspsns grated lemon rind
1 2	cup sugar	1	cup whipped cream
3	tblspns lemon juice		

Beat yolks with sugar. Add lemon rind and juice. Cook over hot water, stirring until thick. Cool; fold in cream and fill meringues.

Chocolate Cream

- | | |
|------------------------------|---------------------|
| 1 1/2 cups scalded milk | 4 egg yolks |
| 2 inches vanilla bean | 1 1/4 cup flour |
| 2 oz melted baking chocolate | 1 cup whipped cream |
| 1/2 cup sugar | |

Scald milk with vanilla bean; add chocolate. Beat sugar and eggs; add flour. Stir two mixtures together and cook over low heat, stirring to boiling point. Do not boil. Remove vanilla bean and strain through sieve. Cool. Fold in cream and fill meringues.

ALMOND RISSOLES (Maultaschen)

- | | |
|-----------------------------|----------------------------------|
| 1 1/4 cups flour | 1/3 cup sugar |
| 3/4 cup butter | 3/4 cup blanched, ground almonds |
| 3 egg yolks | |
| pinch salt | |
| Filling: | Topping: |
| 3 stiffly beaten egg whites | 1 egg white |
| 3 egg yolks | 3 tblspn ground almonds |

Make dough by mixing first 4 ingredients. Place in refrigerator 20 minutes. Roll on board 1/8 inch thick. Cut round shapes with cookie cutter or small round glass. Cover half the rounds with filling. Place remaining circles over filling and press edges together with fingers to seal the almond mixture inside. Top by brushing with egg white and sprinkle with almonds. Bake on ungreased baking sheet 30 minutes (275 degree oven).

Filling: Mix yolks and sugar; stir in almonds. Fold mixture into stiffly beaten egg whites.

After the Recital—Friends Calling SACHER TORTE

- | | |
|-------------------------------|---------------------------|
| 3/4 cup butter | sweetened to taste |
| 6 1/2 oz semi-sweet chocolate | 2 tblspns apricot jam |
| 3/4 cup sugar | Icing: |
| 8 egg yolks | 1 cup sugar |
| 1 cup flour | 1 1/3 cup water |
| 10 egg whites, stiffly beaten | 7 oz semi-sweet chocolate |
| 1/2 pint whipped cream, | |

Cream butter. Melt chocolate. Add chocolate and sugar to butter. Add one yolk at a time. Stir in flour. Fold in egg whites. Pour in buttered 9-inch cake pan. Bake 1 hour. (275 degree oven). Cool on board. Cut in 3 layers. Cover two middle layers with whipped cream. Heat jam to make it easier to spread, then cover top layer with the warm jam. Pour icing on top of jam.

Icing:

Cook sugar and water to thin thread.

Melt chocolate over water.

Add sugar gradually to chocolate.

Stir until it coats spoon.

EMPEROR TORTE

Macaroon ring:	1	tspn almond flavor
1 cup blanched almonds	6	egg whites
1 1/4 cups sugar	1	tblspn flour
3 tblspns brandy		

Grind almonds and mash to smooth paste. Work in sugar, brandy, almond flavor, 3 egg whites unbeaten (one at a time.) Fold in 3 stiffly beaten egg whites and flour. Draw 12-inch circle on brown paper. Pipe batter through pastry tube to cover circle. Bake 30 minutes (250 degrees). Tear paper from macaroon to cool. Moisten paper if necessary to remove.)

Cake:

3 egg yolks	3 1/4 cup sifted cake flour
2 1/3 cup sugar	1 tspn grated lemon rind
3 1/4 cup blanched almonds, ground	juice of 1 lemon
	3 egg whites, beaten stiff

Beat yolks and sugar; add almonds, lemon rind and juice. Fold in stiffly beaten egg whites and flour into other mixture. Pour into buttered 10-inch spring form. Bake 25 minutes (375 degrees) or until cake tests done. Cool, then split across the middle.

Spread macaroon ring with seedless raspberry jam and cover with one cake layer. Spread a thick layer of jam on cake then cover with other cake half. Frost with lemon fondant. Can be decorated with rosettes pressed through pastry tube on the bottom macaroon border and around on top of frosting. Dust rosettes carefully with powdered sweet chocolate.

Lemon Fondant:

3 cups fine white sugar
1/4 cup lemon juice

1/4 cup water
pinch cream of tartar

Heat sugar, juice and water in double boiler slowly over steam. Add cream of tartar. When icing sticks to back of spoon it is done. If it gets too thick, add little more lemon juice. Spread at once.

Vanilla Butter Cream for Rosettes:

1 cup sugar
2/3 cup water
4 egg yolks

1 1/3 cups butter
2 tspns vanilla

Boil sugar and water until syrup spins a thread. Pour onto well-beaten yolks. Beat until cold. Cream butter and beat with vanilla into yolk mixture. Beat only until blended.

NUT CRESCENTS

1/2 oz yeast
1/4 cup cold water
1 tblspn sugar
1/2 cup butter (heaping)
1 lb flour
1/4 tspn salt
1 egg yolk

1 1/3 cups sugar
3 cups finely chopped or ground walnuts
1 tblspn candied orange peel - pieces
1 tspn lemon rind, grated
1 tblspn butter

Filling:
1/2 cup water

Topping:
1 beaten egg

Dissolve yeast in water with sugar. Mix into butter and flour, salt and egg yolk to make dough. Knead thoroughly. Place on bread board for 45 minutes. Roll out and cut into strips 4 inches long and 3 inches wide. Put 1 tblspn filling in center of each strip, roll up in crescent shape and place on greased baking sheet. Brush with beaten egg. Let rise in warm place 30 to 40 minutes. Bake 25 minutes or until light brown (350 degree oven).

Filling:

Bring water and sugar to boil. Add nuts, orange peel, lemon rind, butter. Stir together 2 or 3 minutes. Remove from flame.

APPLE STRIPS

3 $\frac{1}{4}$ cup butter	1	tblspn white raisins
2 cups flour	2	tblspns sugar
1 $\frac{1}{4}$ cup sugar	2	tblspns chopped almonds
3 tblspns sour cream	1	tblspn rum
1 $\frac{1}{2}$ tspn grated lemon peel	Topping:	
Filling:	1	beaten egg yolk
5 medium sized cooking apples, sliced	1	heaping tspn sugar

Mash flour and butter together with fork. Add sugar, sour cream, lemon peel. Thoroughly mix. Divide dough in half and roll one of the pieces into a thin layer the size of baking sheet. Bake 20 minutes (300 degree oven). Cover with apples, raisins, almonds, rum and sugar. Roll second piece of dough thin and cover the filling. Bake 20 minutes longer. Sprinkle with sugar, cool, then cut in strips for individual servings.

CRUMB CAKE (Streuselkuchen)

1 oz yeast	Streusel
2 cups flour	1 full cup flour
1 tspn salt	1 $\frac{1}{2}$ cup grated blanched almonds
1 $\frac{1}{2}$ cup milk	1 $\frac{1}{4}$ tblspn grated lemon rind
3 egg yolks	1 $\frac{1}{4}$ tspn cinnamon
2 tblspns melted butter	1 $\frac{1}{3}$ cup sugar
1 tblspn sugar	5 tblspns melted butter
1 tspn grated lemon rind	
1 $\frac{1}{2}$ tspn grated lemon rind	

Dissolve yeast in 2 tblspns warm water; add 2 tblspns flour, 1 tblspn sugar; stir. Let rise.

Mix flour, salt, milk, egg yolks, butter, sugar, lemon rind and yeast mixture. Beat dough until it loosens from beater. Let rise until twice the size in warm place. Press dough 3 $\frac{1}{4}$ inch thick onto greased baking sheet. Let rise again until double its size. Sprinkle streusel topping over entire cake. Bake 45 minutes (350 degree oven).

Streusel:

Mix flour, almonds, lemon rind, cinnamon, sugar and butter. Rub with tips of fingers into small crumbs.

Evening Snacks with Friends

COFFEE MERINGUES

- 6 egg whites
1 1/2 cup black coffee
- 1 1/3 cups sugar

Beat ingredients together in double boiler until thick. Remove from fire; continue beating until cool. Again place over boiling water and beat again. Remove again from fire and continue beating until thick enough to press through pastry bag. Cover cookie sheet with wax paper and press small meringues onto paper. Let dry in oven with lowest possible amount of heat.

CHEESE AND OLIVE LOAF

- 1 1/2 lb blue cheese
1 1/2 lb cream cheese
1 1/4 cup butter
3/4 cup minced ripe olives
- 1 tbspn minced chives
1 tbspn cognac
toasted almonds, chopped-
watercress

Cream cheeses and butter together. Stir in olives, chives, cognac. Form into a roll. Cover with almonds; chill. Garnish with watercress. May be glazed with aspic No. 1.

ASPIC NO. 1

3 cups chicken stock—Dissolve 4 envelopes gelatin in 1 cup cool stock then beat in other 2 cups hot chicken stock. Cool. Brush on slowly—letting each layer set before adding more.

CRAB MEAT AND ALMOND HORS D'OEUVRE IN CHAFING DISH

- 4 tbspens butter
1 lb crab meat
2 1/3 cup sauteed, halved
almonds
- 1 1/3 cup cream
3 tbspens chopped parsley
salt

Cook crab meat in butter 5 minutes. Add other ingredients and cook 2 more minutes. (onions and cheese and wine could be added)

CHEESE SPREAD - BIERKASE

- 4 oz butter
4 oz Roquefort
4 oz Parmesan
4 oz Edam
- 1 1/2 tspns paprika
1 1/2 tspn salt
1 1/4 cup sour cream

Mash all ingredients, stirring in sour cream last to form a smooth mound. Serve with small pieces of rye bread.

RASCAL COOKIES (Spitzbuben)

1½ lb butter	2 egg yolks
2 cups flour	1 egg white
1½ cup vanilla sugar	apricot jam
1¼ tspn grated lemon rind	

Work butter, vanilla sugar, sugar, flour, egg yolks, lemon rind into dough. Roll until 1¼ inch thick. Cut cookie shapes with cookie cutters. Brush with egg white which has been slightly beaten. Bake in 325 degree oven until light brown. Make sandwiches of each two matching shapes filling with small spreading of jam.

CHEESE CAKE

2 full cups flour	1¼ cup vanilla sugar
1 cup butter	1⅓ cup raisins
1 egg	1¼ tspn grated lemon rind
1 tblspn rum	2⅓ lb cream cheese
2 tblspns sour cream	1¼ cup sour cream
1¼ cup sugar	2 stiffly beaten egg whites

Filling:

3 tblspns butter
2 egg yolks

Topping:

1 beaten egg

Mix flour, butter, egg, rum, sour cream, sugar into a dough. Let stand 30 minutes. Divide in half. Roll into 2 1⅛-inch thick rectangles. Bake one on ungreased bake sheet 15 minutes (300 degree oven). Remove when lightly brown. Cover with filling.

Filling: cream butter; add yolks, vanilla sugar, raisins, rind, cheese (which has been mashed through a strainer), and sour cream. Fold in egg whites.

Place unbaked rectangle on top. Brush with beaten egg. Bake about 15 minutes until light brown on top (325 degree oven). Cool. Sprinkle with sugar.

HERRING SALAD

5	large salt herrings		several drops Worcester-
2 lbs	potatoes, diced		shire
2	apples, diced	2	tblspns plain vinegar
	juice of half lemon	1	tspn tarragon vinegar
1	tomato sliced in small pieces	1	tspn capers
Sauce:		2	tspns salt
	1½ cup oil		
1	cup sour cream		

Soak herring 12 to 15 hours in cold water. Skin and half lengthwise. Cut into 1½ inch pieces. Boil diced potatoes and mix with herring. Combine oil, sour cream, vinegars, salt, Worcestershire, capers. Stir in apples, tomato, lemon juice. Cover and keep in ice box 2 or 3 hours. Serve garnished with olive slices, parsley, and hard-boiled egg slices.

CHESTNUT ICE CREAM

1½	cup milk	2	tblspns chestnuts, chopped
3	egg yolks	2	tblspns maraschino
3	tblspns sugar	1	tblspn gelatin
1 lb	chestnuts	1½	cup water
1	cup sugar	2	tblspns rum
1	⅓ cup water	1 ½	cups whipping cream

Beat milk, egg yolks and sugar in double boiler until thickened. Boil and mash chestnuts in ricer. Boil 1 cup sugar with water until it spins a light thread. Cool. Soak chopped chestnuts in maraschino and combine with sugar and chestnut mixture. Dissolve gelatin in 1¼ cup water with rum. Whip cream and fold all mixtures together. Pour into rinsed bombe mold. Freeze, then unmold on serving dish by rapidly dipping in hot water.

Tea Time



After a Fall Football Game

WASPS' NESTS

(Wespennester)

I.

- 1|2 oz yeast
- 2 tblspns butter
- 1 egg yolk
- 1|4 cup sugar
- pinch salt
- 1 tblspn grated lemon rind
- 3|4 cup lukewarm milk
- 2 1|4 cups flour

II.

- 3|4 cups blanched slivered almonds
- 2|3 tblspn chopped citron
- 2 tblspns white raisins
- 1|4 tspn cinnamon
- 3 tblspns chocolate chips
- III.
- 3 tblspns melted butter

Dissolve yeast in 2 tblspns warm water; add 2 tblspns flour, 1 tblspn sugar; stir. Let rise.

Beat butter until creamy; add yolk, salt, sugar, lemon rind, yeast mixture, milk, flour. Beat until loose from beater. Let rise until twice the size in warm place. Roll out on floured bread board. Cut in two strips 12 inches wide and sprinkle each with all ingredients listed above in II. Roll each strip around (like a jelly roll) then cut into separate 2-inch slices. Dip in melted butter; place on buttered pan, round side up. Let rise again in warm place half an hour. Bake 30 minutes (350 degree oven).

GRAPE CAKE

(Kleintraubkuchen)

- | | | | | |
|---|------------------------|--------------------|--|------------|
| 2 | scant cups flour | 1 2 | cup apricot jam | |
| | 3 4 | cup butter | 3 4 | cup sugar |
| | 1 3 | cup sugar | 1 | cup water |
| | 1 3 | cup grated almonds | 1 lb | grapes |
| 1 | tblspn lemon juice | | few drops | maraschino |
| 1 | tsp lemon rind, grated | 1 3 | cup slivered almonds | |
| 2 | egg yolks | 1 4 | tspn pistachio nuts, blanched and peeled | |
| 2 | egg whites | | | |

Work flour, butter, sugar, grated almonds, lemon juice, lemon rind, egg yolks to a dough. Roll out thin, line bottom of large pan with dough. Form small roll of dough and press onto borders. Brush with egg white. Bake 20 minutes (300 degree oven); do not brown. Brush with small amount of jam. Cook sugar and water; add grapes and bring to boil. Remove from heat. Strain and spread over cake. Heat rest of jam with maraschino. Brush over grapes. Sprinkle center of cake with slivered almonds. Return to oven and bake 5 minutes

or until almonds turn yellow. Sprinkle around edge of cake with pistachio for decoration.

LINZER TARTLETS

2 $\frac{3}{4}$ cup butter	1 $\frac{1}{2}$ cup cake or bread crumbs, mashed fine
1 $\frac{1}{2}$ cup flour	
1 $\frac{3}{4}$ cup sugar	2 tbspn grated chocolate
2 $\frac{3}{4}$ cup ground hazelnuts or almonds	3 $\frac{1}{4}$ cup raspberry jam

Mix dough by mixing first 6 ingredients. Place in bowl in cool place half an hour. Roll on bread board 1 $\frac{1}{8}$ inch thick. Shape in rounds with cookie cutter. Bake 10 minutes (300 degree oven) on ungreased cookie sheet. Cool. Fill each two cookies with jam. Cover with chocolate icing and sprinkle with 1 tsp. ground pistachio nuts.

Chocolate icing:

4 1 $\frac{1}{2}$ oz chocolate
1 cup sugar
1 $\frac{1}{2}$ cup water
1 tbspn butter

Cook sugar and water until it spins a heavy thread. Melt chocolate and butter over hot water. Slowly add sugar syrup, stirring until smooth and mixture coats the spoon.

Professors and their Wives for Tea

SUGAR BUNS

(Buchtehn)

1 oz yeast	1 $\frac{1}{2}$ tspn lemon rind, grated
3 cups flour	1 $\frac{1}{4}$ cup sugar
1 $\frac{1}{4}$ tspn salt	1 $\frac{1}{2}$ cup butter, melted
3 $\frac{1}{4}$ cup milk	1 1 $\frac{1}{2}$ cups prune or apricot jam
2 egg yolks	1 $\frac{1}{2}$ cup butter, melted
1 egg	2 tbspn sugar

Dissolve yeast in 2 tbspn warm water; add 2 tbspn flour and 1 tbspn sugar; stir; let rise.

Mix flour, salt, milk, egg yolks, egg, lemon rind, sugar, butter and yeast mixture to a dough. Beat until it loosens from beater. Let rise 1 1 $\frac{1}{2}$ hours. Roll out on floured board 1 1 $\frac{1}{2}$ inches thick. Cut rectangles 3 inches long, 2 1 $\frac{1}{2}$ inches wide. Cover with jam, roll, dip in butter. Place close together in greased pan. Let rise until doubled in size. Bake in 350 degree oven until dough leaves pan (30 minutes). Turn out at once. Separate when slightly cooled. Sprinkle with sugar.

LOGANBERRY DRINK

I.

- 1½ cup lemon juice
- 1 cup orange juice
- 1 quart water
- 1 cup sugar

II.

- 1½ pint loganberry syrup or juice
- 1 1½ pints water
- 1 quart gingerale
- Several slices of lemon and orange

I. Cook sugar and water 5 minutes. Cool. Add juices.

II. Add syrup, water, gingerale. Serve in cold punch bowl with fruit slices floating on top.

MARZIPAN WITH EGG WHITES

- 2 cups blanched, grated almonds
- 1 cup sugar
- 2 egg whites
- chocolate icing

Work almonds, sugar, egg whites into dough. Form small balls. Dip some in icing, some in chopped pistachios.

- Chocolate icing:
- 1 cup sugar
 - 1½ cup water
 - 4 1½ oz chocolate
 - 1 tblspn butter

Cook sugar in water until spins a heavy thread. Melt chocolate and butter over water. Slowly add hot syrup, stirring until smooth and coating the spoon.

A Student Comes in to Visit CARPENTER CURLS

- 5 eggs
- 1 1¼ cups sugar
- 1 cup flour

Beat eggs and sugar until fluffy. Add flour. Beat. Spread dough thin on buttered cookie sheet. Bake 10 minutes (250 degree oven). While still hot, cut strips 3¼ inch wide and curl over wooden spoon handle.

PLAIN ALMOND COOKIES

- 1½ cup flour (heaping)
- 3 tblspns butter
- 2½ cup sugar
- 1 1¾ cups ground almonds
- 1¼ tspn grated lemon peel
- 1 egg yolk, raw
- 1 hard-boiled egg yolk, mashed
- 1 egg white, raw sugar

Make dough by mixing flour, butter, sugar, almonds, lemon peel, raw and mashed egg yolk. Roll out on board $1\frac{1}{4}$ inch thick. Cut into different shapes with different cookie cutters. Brush with egg white and sprinkle lightly with sugar. Bake on ungreased cookie tins 15 minutes (300 degree oven). Watch so cookies do not get brown.

KISSES

4	egg whites	1 $\frac{1}{2}$	cups chopped pecans
	$2\frac{2}{3}$ cup sugar	$1\frac{1}{3}$	cup chopped citron

Beat egg whites and sugar in double boiler until thick. Mix with nuts and citron. Form small round cookies with 2 teaspoons. Press lightly on well-greased baking sheet to form a mound. Bake 15 minutes, or until light brown (250 degree oven).

To Celebrate the Publishing of a Book—Tea for Two

ISCHL TARTLETS

2	cups flour	4	tblspns raspberry or apricot jam
1 $\frac{1}{4}$	cups butter	2	tblspns powdered sugar
	$2\frac{2}{3}$ cup sugar		dash cinnamon
1 $\frac{3}{4}$	cups ground almonds		

Mix flour, butter, sugar, almonds, cinnamon; roll out onto bread board $1\frac{1}{8}$ inch thick. Cut circles about 2 inches in diameter. Cut three $1\frac{1}{2}$ inch holes in half of the circles with small cutter. Bake all cookies on baking sheet 12 minutes (325 degree oven). Remove from oven before they become brown. Cool slightly; spread jam on all circles which do not have holes and place the circles *with* the holes on top. Sprinkle with small amount either of plain sugar or cinnamon sugar.

Note: can be covered with chocolate icing.

PEACH BOWL

I.		II.	
1 $1\frac{1}{2}$	lbs peeled peaches	2 or 3	soft peaches
1	cup sugar	$1\frac{1}{2}$	cup white wine
4	cups white wine	6	ground seeds (or "almonds") from center of peach stones.
1	cup soda water (or champagne)		
2	tblspns crushed ice		

I. First mixture:

Slice peeled peaches and place in layers with sugar in a bowl; let stand half an hour. Pour white wine and soda water (or champagne) in bowl and cover with ice. Place in refrigerator for one hour.

II. Second mixture:

Chop soft peaches into small pieces. Add ground seeds and 1½ cup white wine. Place in refrigerator one hour. Strain into first mixture. Serve in champagne-type glasses.

NUT CAKE

(Nusstorte)

2⅔ cup sugar	1¼ cup sifted cake crumbs
6 egg yolks	6 egg whites, beaten stiff
1 1½ cups walnuts, grated	

Beat yolks and sugar until light. Add nuts and crumbs. Fold in egg whites. Butter and flour cake form and pour in mixture. Bake 45 minutes (375 degree oven). Cool; remove from pan and cut into two layers. Fill with grillage cream; then frost with coffee icing.

The Christmas-to-New Year Holiday

LEBKUCHEN

1 cup honey	Filling:
1½ cup sugar	1 cup ground almonds or hazel nuts
1½ tspn cloves	2⅔ cup sugar
3 tblspns cinnamon	2 tblspns citron pieces
1 tspn allspice	1 tblspn candied orange rind pieces
2 1½ cups flour	2 eggs
2 eggs	Topping:
3 tblspns melted butter	1 egg, beaten
1½ tspn soda	2 heaping tblspns almonds
1 tblspn water	

Heat honey; stir in sugar, cloves, allspice, cinnamon. Cool. Dissolve soda in water. Add flour, eggs, butter, soda to honey and sugar mixture. Mix all together into a dough and let stand for 2 hours. Roll out 1⅛ inch thick and spread filling on half the dough.

Filling:

Stir all ingredients together thoroughly.

Cover filling with remaining dough. Brush top with the beaten egg and decorate with blanched almond halves. Bake 30 minutes (325 degree oven). Cut in slices around the almonds while warm.

HOLIDAY PUNCH
HOT MULLED WINE
(Gluehwein)

- | | |
|-----------------------------------|---------------------------|
| 1 cup red wine (Claret suggested) | 4 cloves |
| 1 slice lemon | 1 stick cinnamon |
| | 1 $\frac{1}{3}$ cup sugar |

Mix ingredients. Boil 15 minutes gently; strain. Serve hot in punch glasses.

SOUR CREAM APPLE TORTE

- | | |
|--------------------------------|-------------------------------|
| 5 cups apples | 1 $\frac{1}{2}$ tspn salt |
| 1 $\frac{1}{4}$ cup butter | |
| 1 cup sugar | Torte Topping: |
| 1 $\frac{1}{2}$ cup sour cream | Mixture of sugar, cinnamon, |
| 8 eggs, separated | grated bread crumbs, shredded |
| 2 tblspns flour | almonds, whipped cream, and |
| 1 lemon, grated rind and juice | vanilla flavor. |

Peel, core, slice apples to make 5 cups. Cook in butter in covered skillet over low heat until tender. Stir often.

Combine sugar, sour cream, flour, 8 egg yolks, lemon rind and juice, and pour over apples. Stir and cook over low heat until custard thickens. Cool. Fold in stiffly beaten egg whites to which salt is added. Pour into baking dish and cover with torte topping. Bake 45 minutes (325 degrees) until firm. Serve hot or cold with whipped cream.

HOME PUNCH

- | | |
|-----------------------|------------------------------------|
| 1 lb cubed sugar | 2 cups tea |
| 4 oranges | 1 $\frac{1}{4}$ cup rum (optional) |
| 1 cup water | 1-inch piece vanilla bean |
| 4 tblspns lemon juice | |

Rub sugar cubes on three (3) oranges.

Peel fourth orange and boil rind with sugar and water until it spins a light thread or forms a very soft ball. Combine with juice of all 4 oranges, lemon juice, tea, rum (optional) and vanilla bean. Strain. May be served warm or chilled.

FROSTED FRUIT CAKE

1 1/2 lb	butter	4*	tblspns citron
3 3/4	cup sugar	4*	tblspns orange peel
3	eggs	3	cups flour
1 1/4	cup milk	1	tspn cinnamon
* 3 3/4	cup currants	1 1/4	tspn allspice
* 3 3/4	cup of white raisins	1 1/3	cup shredded almonds

Cream butter and sugar. Beat in one egg at a time; add milk. Sprinkle all fruits with flour until all are lightly coated. Fold flour, cinnamon and allspice into butter mixture. Stir in fruits and nuts. Pour into buttered cake pan lined with buttered paper. Bake 2 hours (250 degrees). Cool in pan before removing to frost.

* Cover with flour

Icing

1 1/2	cup grated blanched almonds	2	egg yolks
1 1/2	cup sugar		almond flavoring
1 1/4	cup butter		
1 1/4	cup rum		Beat all together until smooth.

EGG NOG FOR TWO

2	egg yolks	1 1/3	cup rum
1	tblspn sugar	1 1/4	cup curacao
1 1/4	cup light cream, heated lukewarm		

Beat egg yolks and sugar until light yellow. Combine with lukewarm cream, rum and curacao. Place in double boiler; beat until thick.

PLUM CAKE

1	cup butter	2	tblspns citron, chopped
3	egg yolks		dash cloves
1	egg	1	tspn orange rind, chopped
2	cups sugar	1	tblspn orange juice
1	cup raisins	1 1/2	cups sifted flour
2	tblspns candied orange peel, chopped	2	egg whites

Cream butter, add yolks, egg, sugar, raisins, orange peel and rind, citron, clove, juice. Stir in flour. Fold in egg whites beaten stiff. Line 2 cake tins with enough wax paper for a 3-inch rim. Pour mixture in tins. Bake at 325 degrees one hour. Fold paper over top. Keep in wax paper two weeks before serving.

The Coffee Hour

CHOCOLATE ALMOND MACAROONS

2 $\frac{3}{4}$ cup sugar	1 2 $\frac{3}{4}$ cups grated chocolate
4 egg whites	2 1 $\frac{1}{2}$ cups grated almonds

Beat egg whites stiff; add sugar, chocolate, almonds. Form small round cookies. Place on greased baking sheet. Bake 300 degree for 20 minutes. (Hazelnuts may be used for different flavor, instead of almonds.)

VANILLA CRESCENTS

1 1 $\frac{1}{4}$ cups flour	2 egg yolks
3 $\frac{1}{4}$ cup sweet butter	1 $\frac{1}{3}$ cup sugar
1 1 $\frac{1}{2}$ cups ground, blanched almonds	1 $\frac{1}{4}$ cup vanilla sugar

Mix flour, butter, almonds, egg yolks and sugar thoroughly. Roll into small cookie-size crescents. Bake 15 to 20 minutes in 300 degree oven. Immediately roll in vanilla sugar while hot.

NUT COOKIES

4 egg whites	candied cherries, nuts,
1 cup sugar	angelica
2 cups ground nuts	lemon icing
2 tblspns jam	

Beat whites with sugar until fluffy. Add nuts. Stir 10 minutes. From pastry bag (or cookie press) press small flat cookies onto buttered cookie sheet. Bake 10 minutes (300 degree oven). Loosen while warm and soft. Turn flat side up to cool. Spread jam on flat side. Cover with lemon icing. Decorate with half cherry, half a nut and small piece angelica.

Lemon icing:

1 3 $\frac{1}{4}$ cups powdered sugar	Stir ingredients until smooth.
1 $\frac{1}{3}$ cup lemon juice	
1 $\frac{1}{2}$ egg white	



Sunday Night Supper for Two

BEEF-STUFFED PEPPERS

1 1/2 lbs	meat loaf mix	5	tblspns butter
1/2	cup rice	4	tblspns flour
32 oz	can tomato juice	1 1/3	cup sugar
8	large green peppers		salt to taste

Cook and drain rice. Mix with raw meat. Add salt. Stuff peppers after removing top and seeds. Melt butter until brown. Add flour for roux. Brown roux but do not burn. Pour in tomato juice. Stir. Add sugar and salt. Place peppers in kettle, meat side up. (The tops can be replaced on meat stuffing if desired.) Simmer for 1 1/2 to 2 hours.

If sauce is left over, can be used for rice or spaghetti.

MUSHROOM CAKES

(Pilzschnitzel)

1 lb	fresh mushrooms	1	parsnip, grated
1	heaping tblspn flour	1	egg
2	heaping tblspns butter		fat or oil for frying
1	carrot, grated		

Chop mushrooms, stem and cap, into little pieces.

Melt 1 tblspn butter and saute mushrooms in it for 5 minutes. Toss well then add other tblspn butter. Add carrot and parsnip. Toss and stir over low fire 5 minutes.

Beat egg and stir in flour. Pour over vegetables. Dip hands thoroughly in flour and shape small cakes out of the mixture. Let fry until well browned on both sides in very hot fat or oil. Can be served with a lemon or hollandaise sauce.

BLANC MANGE FOR TWO

Almond milk:	1/4	cup water	
2 1/3 lb	almonds	1 1/3	cup cream
2	tblspn sugar		

Grind blanched almonds as fine as possible. Add sugar, cream and water; thoroughly mix. Strain through fine sieve. Cool in refrigerator.

One tblspn gelatin, vanilla bean, or 2 tblspns rum.

Mix almond milk with gelatin. Flavor either with vanilla bean or rum. Pour into individual molds. Refrigerate. Unmold. Serves 2 generously.

WIENER SCHNITZEL

3 lbs	leg of veal cut	2	eggs
	(or 3 lbs veal cutlets)	1	cup fat (for frying)
	salt	1	cup bread crumbs
3 4	cup flour	1	lemon, sliced

Salt cutlets. Dip in flour, then in eggs which have been slightly beaten with fork. Dip next in crumbs. Fry in hot fat until golden brown on both sides. Drain on paper. Serve with lemon slices on top of each cutlet.

Note: same procedure for lamb cutlets.

POTATO DUMPLINGS—NO. 1 (Kartoffelklosse)

5	raw potatoes, grated	2	beaten eggs
1 1 2	cup bread crumbs	1	tblspn flour
	milk		salt, pepper
2	tspns grated onion		

Drain grated potatoes, mix with bread crumbs. Moisten with milk; add onion and eggs. Stir in flour, seasoning and mix well. Flour hands well and form mixture into nutsize balls. Dust balls with flour and drop into boiling salted water or stew or gravy and cook, covered, 15 minutes.

If cooked in water, drain and serve with hot browned butter. Sprinkle with 1|2 cup fine bread crumbs browned in butter.

RED CABBAGE Sweet and Sour

	Grated red cabbage head	2	tart apples, peeled, sliced
2	tblspn fat or butter		thin
1 2	cup tarragon vinegar	2	tblspn currant jelly
1 2	cup red wine	1 2	tspn powdered cloves
3	tblspn sugar, 3 tblspn water	1 2	tspn caraway seeds

Sprinkle grated cabbage with salt. Melt fat or butter in pan. Add cabbage and vinegar. Stir, press down cabbage over low heat; add 1|2 cup wine. Dissolve sugar in water; cook until syrup turns brown. Add to cabbage; cover pan and simmer 1 1|2 hours. Add apples, rest of ingredients; simmer 20 minutes then drain and serve hot.

DESSERT PANCAKES

1 3/4 cups flour	1 1/4 cup sugar
2 cups milk	salt
2 egg yolks	

Beat flour and milk until smooth. Add yolks, sugar, pinch of salt and blend. Cover frying pan with melted butter. Cover with thin layer of batter. Brown both sides over medium flame. Repeat for each pancake.

Fillings:

1. Spread with raspberry, strawberry or apricot jam; roll; sprinkle top with sugar.

2. Pancakes with cream.

Cool 12 pancakes, fill, roll, place on buttered platter, cover with caramel icing. Keep in ice box before serving.

Filling:

3/4 cup (coffee) cream	1/2 tspn cornstarch
3/4 cup sugar	1 cup butter
4 egg yolks	2 inch strip of vanilla bean

Beat all ingredients except butter over boiling water until thick. Remove vanilla bean. Beat butter until creamy. Combine. Cool thoroughly in ice box.

Icing: 1 1/4 cups sugar. Heat in skillet until golden, stirring constantly. Pour immediately over pancakes.

FILET OF SOLE IN WHITE WINE

4 lb filet of sole, salt	small amount of water
2 tspns chopped shallots	Sauce:
10 peppercorns	2 tblspns butter
1 cup white wine	2 tblspns flour
Stock:	1 cup stock
1 cup soup greens	2 egg yolks
1 onion	1 1/4 cup cream
1 tblspn vinegar	

Wash filets, sprinkle with salt. Line bottom of casserole with shallots and peppercorns. Cover with filets then pour over wine. Cover with greased paper. Bake 10 minutes (325 degree oven).

Stock: Boil greens, onion, vinegar then strain.

Sauce: Melt butter, add flour. Pour in 1 cup of stock and juice from the casserole. Add egg yolks, cream and stir until thickened. Remove paper from casserole. Pour over sauce and serve.

MUSHROOMS STUFFED WITH PEAS

2	cups peas	2	tblspns butter
24	large mushrooms	2	tblspns Madeira wine
	salt, pepper, sugar		grated Parmesan
1	tblspn shallots		melted butter

Puree peas and season

Chop mushroom stems; saute in 2 tblspn butter with shallots until golden. Add to puree; add wine. Brush mushroom caps with melted butter then fill with puree in generous heap. Sprinkle with Parmesan, pour little melted butter on top; bake on buttered baking pan until brown (375 degrees). Serve with Monsseline Sauce.

THICK MOUSSELINE SAUCE

Fold together equal parts of Hollandaise sauce and whipped cream.

APPLE MACARON SOUFFLE

Apples (enough for 1 cup strained puree)	3	eggs separated
1 2 cup macaroon crumbs	Sauce:	powdered sugar
2	tblspns brandy	whipped cream
6	tblspns butter	brandy, powdered sugar
6	tblspns sugar	to taste

Wash, quarter apples and cover with water in pan; stew until tender. Strain or mash into puree. Combine 1 cup puree with macaroon crumbs soaked in brandy. Cream butter and sugar; stir in 3 beaten yolks and apple-macaroon mixture. Fold in stiffly beaten egg whites. Butter baking dish and sprinkle with powdered sugar. Pour in souffle, bake 40 minutes (350 degrees). Sprinkle with powdered sugar and serve with sauce.

BANANA HARD SAUCE

3	tblspns butter	1	small banana, mashed
3 4	cup powdered sugar	1	tblspn lemon juice

Beat until smooth. Place in serving dish in refrigerator.

A Leisurely Week-end On Campus

SAILORS' BEEF

3 lbs	tenderloin tip	basil, a pinch
	butter or fat to cover meat	1 2 tspn capers, chopped
	salt	1 2 cup liquid (either water or bouillon)
1 2	cup butter or fat	
1 4	cup flour	1 2 cup sour cream
1 2	tspn lemon rind, grated	

Cut one inch slices meat and pound. Spread with butter or fat, sprinkle on salt and dip in flour. Fry in 1|2 cup of butter or fat until medium rare. Remove meat. If some flour remains, pour into pan along with grated lemon rind, capers, basil, 1|2 cup liquid. Stir well then return meat to gravy and simmer 10 minutes before adding sour cream. Bring to boil; serve.

CARROTS WITH CARAWAY SEEDS

Boil diced carrots in 2 cups water 12 minutes.

Melt 1 tblspn butter in pan; add 1 tblspn flour and heat until brown. Pour in carrot water, stirring until smooth. Add carrots and 1|4 tspn caraway seeds and 1 tblspn chopped parsley.

BANANA SOUFFLE

6	bananas, mashed	1 2	cup sugar
	grated rind and juice of 1	3	tblspns ground almonds
	orange	4	egg whites
	juice of 1 2 lemon		pinch of salt

Mix bananas with lemon and orange juice, sugar and almonds. Beat egg whites stiff with salt. Fold in with grated orange rind. Turn into buttered and sugared souffle dish. Bake 30 minutes (350 degrees). Serve at once.

Sauce

1	cup orange juice	1	egg
1 4	cup lemon juice	3	egg yolks
1 2	cup sugar (heaping)		

Mix all together. Beat while heating in top of double boiler until thick. Serve hot or cold.

VIENNESE SHRIMP

2 lbs	shrimp	1 4	tspn sugar
2	shallots	1	tblspn tomato puree
1 4	cup oil		seasoning
1 4	cup brandy	1	tblspn butter
1 2	cup white wine	1	tblspn flour

Shell, devein shrimp. Fry chopped shallots in oil until soft. Add shrimp. Pour in brandy and light with match. When flame burns low add wine, tomato puree, sugar and seasoning. Simmer 15 minutes. Remove shrimp. In a different pan melt butter, add flour and then 3 tblspn of juice in which shrimp was cooked. Stir and combine the two sauces while both remain hot. Bring to boil and strain at once. Add shrimp and reheat them in sauce.

POTATO DUMPLINGS—NO. 2

2 lbs	potatoes	1 8	tspn cinnamon
2	eggs	1 8	tspn nutmeg
3 4	cup flour	1 2	tspn sugar
1 2	cup farina	3 4	tspn salt

Peel, then boil potatoes. Mash or rice; let cool. Stir in remaining ingredients and beat together thoroughly. Roll into balls one to one-and-a-half inch in diameter. Drop into kettle of boiling salted water. Simmer 20 minutes. Remove from water and serve at once sprinkled with topping.

Topping:

1	cup bread crumbs	1 4	cup butter
2	tblspns chopped onions		

Brown together until crumbs are crisp.

SPICED TOMATO SLICES

3 lbs	tomatoes, thinly sliced	1 4	tspn fresh parsley, finely chopped
Dressing:		5 or 6	drops Worcestershire sauce
1 4	cup oil	1 2	tspn salt
1 2	cup vinegar		dash cayenne pepper
1 4	tspn mustard		paprika
1 4	tspn sugar		

Add all dressing ingredients together in jar. Cover tightly and shake thoroughly. Pour over tomato slices in deep dish. Cover with parsley. Refrigerate an hour before serving.

FILLED ROASTED BEEF ROLLS

I.

3 lbs round steak	1	egg seasoning
seasoning		1 4 cup chopped parsley
Filling:	4	tblspns fat
1 grated onion	1	cup soup stock
1 lb ground beef	1	tspn flour
1 tspn fresh chopped parsley	1	cup sour cream
2 pieces bread soaked in water, squeezed dry		seasoning

II.

Soup greens:

- 1|2 cup celery,
- 1 small grated carrot

I. Cut steak in 1-inch slices. Pound and season. Spread filling on meat. (Filling: mix all ingredients together.) Roll and tie with string.

II. Fry soup greens slowly. Add then brown meat rolls. Add 1|4 cup soup stock. Simmer 50 minutes (or until tender). Add another 1|4 cup soup stock. Remove meat. Add flour to pan, blend, then add rest of soup stock and sour cream. Stir until it boils. Strain gravy. Cut each roll in half. Serve in gravy.

VIENNESE GREEN BEANS

1 lb green beans	1 2	tspn (fresh) cut parsley
1 tblspn butter		pieces
1 tblspn flour	1 4	cup soup stock
1 2 grated onion	1	tsp vinegar
1 heaping tspn dill (powdered or chopped)		salt
	1 2	cup sour cream

Cut beans and cook in salted water 20 minutes. Melt butter, lightly brown onions, then add flour. Stir in hot soup stock and bring to a boil. Stir in vinegar, sour cream, then add beans. Stir all together until it comes to a boil.

WINE SOUFFLE

1 3 cup sugar	1 3	cup cake crumbs
4 egg yolks		1 4 cup white wine
1 4 tspn grated lemon rind		Sauce:
grated clove	1	cup white wine
cinnamon	4	egg yolks
4 egg whites, beaten stiff	1 2	cup sugar

Beat sugar and yolks until light. Add lemon rind, dash of clove and cinnamon. Fold in crumbs and stiffly beaten egg whites. Pour into buttered (or oiled) sugared pudding mold. Cook in hot water bath 50 minutes. Turn onto platter. Pour 1 $\frac{1}{4}$ cup white wine over the top. Serve with sauce.

Sauce: Place all ingredients in top of double boiler and beat until thick. (Can be served either hot or cold.)

RICH, PARTY "SPANISCHE SUPPE"

(12 cups)

4	bunches leeks	1	boiled potato, peeled and sliced
1	cup olive oil		
	juice of 1 lemon	5	cups water
	salt and pepper	1	cup cream
2	cups shredded spinach	3	tblspns chopped parsley
2	cups shredded lettuce	5	tblspns chopped mint
1	cup sliced carrots		whipped cream, lightly salted
3	stalks celery and tops		

Wash and cut into one-inch lengths the bottoms of leeks (should make about 4 cups). Combine olive oil and lemon juice in kettle. Heat over medium heat until oil bubbles. Add leeks, salt and pepper. Simmer slowly 30 minutes. Stir several times.

Add spinach, lettuce, carrots, whole celery stalks and potato. Stir until vegetables are coated with oil. Add water; simmer 15 minutes. Remove celery but puree rest of vegetables through strainer together with broth. Add cream; stir in parsley and 3 tblspn mint. Serve in cups. Garnish with whipped cream and dash of chopped mint.

VIENNESE BAKED ALASKA

(Gebackenes Gefrorenes)

Step One:

6	eggs, separated	1	pint ice cream (either vanilla or fruit flavor)
	2 $\frac{1}{3}$ cup sugar		
	2 $\frac{1}{3}$ cup flour		
	vanilla		

Beat egg yolks and sugar until light yellow. Add flour, vanilla. Fold in stiffly beaten egg whites. Bake 45 minutes (300 degree oven) in greased and floured loaf pan. Cool, then remove from pan. Cut thin layer from top, leaving 1 $\frac{1}{2}$ inch margin all around. Scoop out center

of cake. (May be used in other recipes as cake crumbs). Leave 1½ to 3¼ inch base. Place on oven-proof board or platter. Fill with ice cream. Replace top cake layer. Cover with souffle. Bake in 450 degree oven until brown - about 5 minutes. Serve at once.

Step Two:

Souffle:

- | | | | |
|---|--------------------------|----|-----------------|
| 5 | egg whites, beaten stiff | 3¼ | cup sugar |
| 2 | egg whites | 1 | cup apricot jam |

Beat 5 egg whites stiff. Then beat the next three ingredients together until stiff. Fold egg whites into mixture. Spread at once over ice-cream filled cake.

APRICOT SAUCE

- | | | | |
|----|-------------------|---|-------------|
| 1½ | lb dried apricots | 2 | tblspns rum |
| 1½ | cup sugar | | |

Soak apricots 2 hours in water. Bring to boil and simmer until fruit is soft. Rub through sieve; add sugar and reheat until sugar dissolves. Stir in rum.

Sunday Noon

HABSBURGER SOUP

I.

- | | | | |
|---|---------------------|----|-----------------|
| 3 | tblspns butter | 1½ | cup pureed peas |
| 4 | tblspns flour | 1 | egg yolk |
| 2 | 1½ qts chicken soup | 1¼ | cup cream |

II.

- | | | | |
|---|------------------|---|---------------------------|
| 4 | sliced mushrooms | 4 | cups diced cooked chicken |
| 1 | tblspn butter | | |

I. Melt butter, add flour. When it bubbles, stir in chicken soup gradually, stirring constantly.

II Saute mushrooms in butter. Mix pureed peas with egg yolk and cream; add, with mushrooms, to soup and stir in diced chicken. Do not cook, just heat to serve.

Note: Dumplings go well with this soup.

POTATO PUDDING

- | | | | |
|----|-------------------------|---|--------------------------|
| 2½ | cup butter, melted | 4 | eggs, separated |
| 2 | 1½ cups mashed potatoes | | salt and nutmeg to taste |

Stir butter, potatoes, egg yolks and seasoning together. Fold in stiffly beaten egg whites. Pour into pudding mold which has been buttered and sprinkled with flour.

Simmer 45 minutes in hot water bath:

Cover mold with tight lid or foil.

Place mold in pan deep enough so boiling water covers $2\frac{1}{3}$ of the mold in height.

Unmold on platter. Cover with 3 tblspn melted butter.

COFFEE CREAM BOMBE

- | | | |
|---|--------------------------------------|--------------------------|
| 1 | tblspn gelatin | several tblspns candied |
| | $1\frac{1}{4}$ cup hot strong coffee | fruit (optional) |
| 1 | pt whipping cream | $1\frac{1}{3}$ cup sugar |

Frosting:

- $1\frac{1}{4}$ cup whipping cream

Dissolve gelatin in coffee. Strain and cool. Whip 1 pt cream. Add sugar and gelatin mixture. Rinse bombe mold and pour in the coffee mixture. Place in freezer several hours, until frozen. Swiftly dip mold under hot water. Unmold on serving dish. Frost or decorate with sweetened whipped cream (into which candied fruit may be folded if desired.)

POTATO SOUP

- | | | | |
|------|------------------|----------------|----------------------|
| 1 lb | potatoes | 1 | tspn chopped parsley |
| 2 | qts salted water | 1 | tspn chopped onion |
| 3 | tblspns butter | | salt, marjoram |
| 3 | tblspns flour | $1\frac{1}{4}$ | cup sour cream |

Peel, dice potatoes and cook in salted water. Drain; save water. Melt butter, add flour, then onions. Cook until onions turn yellow. Add parsley, then gradually the hot potato water. Bring to boil. Simmer 5 minutes. Add seasoning, then rice potatoes and add to soup. Blend in sour cream by adding small amounts of hot soup to the cream, little by little, until well mixed. Bring quickly to a boil just before serving.

Garnish with fried croutons or parsley.

BREAST OF CHICKEN

- | | | | |
|---|------------------------|--------|----------------|
| 3 | chicken breasts | Sauce: | |
| 1 | tblspn butter | 2 | tblspns butter |
| 3 | sliced fresh mushrooms | 1 | tspn flour |
| | salt | 1 | cup soup stock |

Wash and skin chicken. Salt to taste. Brown slightly in butter.
 Sauce: Saute mushrooms in butter. Blend in flour until starts to turn brown. Add soup; simmer until blended. Pour over chicken. Cover and simmer 45 minutes until tender.

MARROW DUMPLINGS

1 1/2	tblspns fresh marrow (from beef bone)	2/3	cup cracker crumbs pinch baking powder
1	tblspn butter		salt, pepper
1	egg yolk and 1 whole egg dash of nutmeg	1	tblspn fresh chopped parsley

Mix all ingredients well. Form tiny balls like marbles. Cook slowly in chicken broth or bouillion 12 minutes. Serve with meat or chicken or in soup.

STUFFED TOMATOES

6	medium sized tomatoes	1	egg yolk
12 oz	cooked spinach		salt to taste
1	tblspn butter		bread crumbs
1/2	cup cream		

Cut tops off tomatoes, remove pulp, sprinkle inside with salt and invert to drain thoroughly. Mix spinach with remaining ingredients. Place over flame until it starts to simmer. Fill tomatoes. Top with heated, lightly browned buttered bread crumbs. Bake in greased pan 20 minutes (325 degree oven).

BOILED BEEF

3 lbs	brisket	1	celery root
2 oz	beef liver, diced	1	onion
	soup greens	1	parsley root
3	carrots, cut in julienna strips	2 1/2	qts water salt

Brown meat in small amount of fat. Pour off fat and place in boiling water with all ingredients. Boil about 3 hours until meat is tender. Skim fat before serving.

Note: meat can be removed and browned again in oven before serving.

PAPRIKA POTATOES

2 lbs	potatoes	1	cup bouillon
Sauce:		1	cup sour cream
2	tblspns butter	1 2	tspn salt
2	tblspns onion	1	heaping tblspn tomato puree
1	tspn paprika		
2	tblspns flour		

Boil then peel potatoes; chop and mix with sauce.

Sauce: saute onions in butter until soft and light brown. Add flour and paprika. Mix well. Stir in bouillon, then sour cream, puree and salt. Bring to boil.

COOKED CUCUMBERS

1	tspn minced onion	salt, pepper, dill
3	tblspns butter	
3	cucumbers cut in 1 2 inch slices, peeled	

Saute onion until golden. Add cucumbers, salt, and pepper. Cook and turn cucumbers often for 10 minutes. Sprinkle with dill before serving.

Variation: Add 2 tblspns flour to sauteed onion. Stir in 2 cups bouillon, 1 cup sour cream. Add cucumbers and proceed as above.

BANANA RUM MOUSSE

1	cup milk	2	cups whipped cream
1	cup cream	2	cups banana puree
4	egg yolks	2	tblspns rum
1 2	cup sugar		

Scald milk and cream in top of double boiler. Stir into milk and cream egg yolks beaten light with sugar. Cook, stirring constantly over hot but not boiling water until custard coats spoon. Strain through fine sieve and cool. Fold in mashed bananas, rum and then whipped cream. Freeze in mold.

LEG OF LAMB

4 lb	boned leg of lamb	1	tblspn flour
	salt	12	sliced mushrooms (fresh)
3	tblspn fat	1 1 2	tblspns butter
1 2	cup soup stock	1 2	cup sour cream
1	tblspn butter		

Rub lamb with salt and sear in hot fat. Roast 2 hours (325 degree oven). Baste with juice in roasting pan or soup stock every 20 minutes. Remove fat from pan gravy. Sautee mushrooms 20 minutes before serving. Blend butter, flour, gravy in pan, sour cream and mushrooms.

MUSHROOM PUDDING

I.

1 tspn onion, grated
 2 tblspns butter
 1 tspn chopped fresh parsley
 1 1/2 lb chopped fresh mushrooms

1 tspn salt
 5 egg yolks
 1 1/3 cup flour

III.

5 egg whites, beaten stiff

IV.

2 tblspns butter

1 tblspn bread crumbs

II.

3 tblspns butter
 1 1/2 cup sour cream

Before cooking, prepare a mold by generously buttering and then sprinkling on all sides with bread crumbs.

I. Slightly fry onions and parsley together in butter. Add mushrooms and simmer 7 minutes.

II. Cream butter. Add egg yolks, sour cream, flour and salt. Add to mushroom mixture.

III. Fold in stiff egg whites. Gently pour into mold and cook in hot water bath 45 minutes. (Hot water bath: Boil water in pan large enough so mold will have water covering it two-thirds its height. Cover mold with foil. Simmer.)

IV. Fry bread crumbs in butter. Sprinkle over pudding. Serve.

Dinner Before an Evening Class

BROWN BEEF SOUP

(Braune Rindsuppe)

1 tblsp fat
 2 oz beef liver
 crushed beef bones
 2 1/2 qts water
 2 tspns salt
 2 1/2 lb beef

1 small onion, sliced
 soup greens:
 2 carrots
 1/4 celery root
 1/2 parsley root

Melt fat. Fry diced liver, crushed bones, sliced carrots, celery and parsley roots. When celery turns yellow, add onion. Cook until onion is lightly brown, then pour off excess fat and add mixture to salted

cold water. Bring to boil. Add meat. (For strong soup: add meat before boiling.) Simmer 3 hours. Strain and skim fat.

Variations:

1. Beef Soup with Farina

2	1½ qts soup	2	eggs
2	tblspns butter	1½	cup Farina

Fry farina in butter until light brown. Add a little soup, stirring constantly. Bring to boil. Pour into soup.

Beat eggs. Add 2 cups hot soup gradually, stirring constantly. Then stir into full kettle of remaining soup

2. Beef Soup with Tapioca

1	1½ qts. beef soup	1¼	cup Tapioca
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Cook tapioca in soup for 15 minutes.

CONSOMME WITH TOMATO SOUFFLE

2	qts brown beef soup	1	egg
Souffle:		3	tblspns tomato puree
	1¼ cup milk		salt
3	egg yolks		

Beat milk with yolks, egg, salt. Mix with tomato puree. Pour in small buttered mold. Cook in pan of hot water, with water ¾ way up on mold. Turn out; slice. Serve in each individual soup bowl or cup.

PANCAKES FOR SOUPS

1	cup milk	6	heaping tblspns flour
2	eggs	1	tblspn butter

Make smooth batter of flour, milk, eggs. Let stand one hour. Melt butter and leave in cup. In small frying pan pour small amount of butter. Add only enough butter to cover whole pan when tilted. Brown then turn over to brown other side. Remove to cool. Cut in thin strips and add to soup before serving instead of dumplings.

BEEF SOUP WITH MEAT DUMPLINGS

1	1½ quarts brown beef soup	1½	tspn fat or butter
Dumplings:		2	cup ground beef
	1½ tspn grated onion		salt
	1½ tspn parsley	1½	cup white bread crumbs
3	tblspns butter		pinch of marjoram
2	egg yolks		

Slowly heat onion and parsley in fat. Cream butter. Add egg yolks, meat, marjoram, salt. Stir in onion and parsley. Add bread crumbs. Shape into round dumplings; 15 minutes later cook in salted water for 5 minutes, then drop into hot soup. Serve.

STUFFED EGGS AU GRATIN

I.	II.
6 hard-boiled eggs, halved	1 1/2 pt sour cream
1 full tblspn fresh toasted bread crumbs	1 tspn melted butter
1 anchovy	1/4 cup flour
2 tblspns sour cream	Mix:
salt, paprika	2 tblspns Parmesan cheese
	1 tspn bread crumbs

I. Remove yolks from halved eggs. Mash yolks and anchovy through strainer. Mix with bread crumbs, sour cream, salt and paprika. Refill egg whites. Place in Pyrex dish.

II. Blend flour into sour cream. Pour over eggs. Cover with melted butter. Sprinkle with cheese and bread crumb mixture. Bake 10 minutes in 450 degree oven.

FRIED CAULIFLOWER

Large head cauliflower

Beer or wine batter:

1 1/2 cup beer or wine	1	tblspn oil
1 cup flour	2	stiffly beaten egg whites
1 1/2 tspn salt		

Cook cauliflower 10 minutes in salt water; drain, then separate in bite-size flowerlets. Dip in batter and fry in batter to a golden brown. Drain on paper.

Batter: mix beer or wine with flour, salt, oil. Fold into egg white.

STUFFED EGGPLANT

3 uniform, medium-sized eggplants	1	tblspn bread or cracker crumbs
3 tblspns butter		salt to taste
Filling:	Topping:	
6 or 8 fresh mushrooms, diced	1	tblspn bread or cracker crumbs
1 tblspn fresh parsley		
1 tblspn onion, diced	2	tblspns grated cheese
3 tblspns butter		butter

Peel and halve eggplants. Pierce with fork several places in center seed section. Melt butter in pan and cook eggplants slowly on top of stove, with cover, for 20 minutes, turning eggplants so that each side browns for 10 minutes. Remove from fire. Hollow out center seed sections and chop before mixing with filling.

Filling: saute mushrooms, parsley, onion and crumbs in butter. Fill eggplant halves with filling and chopped eggplant mixture. Place in buttered flat casserole or pan and cover with topping of crumbs and cheese. Dot with butter. Bake 20 minutes in 350 degree oven.

The Dinner Hour

CARAWAY SOUP

(Kummelsuppe)

1 $\frac{3}{4}$ cup fat	1 $\frac{1}{2}$ tspn salt
2 $\frac{3}{4}$ cup flour	1 $\frac{1}{2}$ qts. water
1 $\frac{1}{2}$ tspn caraway seeds	

Melt fat; add flour; brown. Stir in water gradually; add caraway seeds and salt. Cook 10 minutes. Strain, serve with fried croutons to which 1 $\frac{1}{2}$ cup parmesan cheese is added. Sprinkle with dash of paprika.

CHICKEN IN TOMATO CREAM

3 fryers quartered	2 chopped shallots
1 $\frac{1}{4}$ cup oil	1 $\frac{1}{4}$ cup white wine
White Sauce:	3 tblspns tomato puree
2 tblspns butter	2 tblspns butter
2 tblspns flour	5 chopped mushrooms
1 $\frac{1}{2}$ cup soup	
2 tblspns butter	

Season chickens; fry in oil. Blend white sauce. Saute' mushrooms in butter; add shallots, wine, white sauce, chicken, tomato. Simmer 30 minutes, serve with 6 baked eggs around platter.

Baked eggs:

Drop eggs, one by one in hot oil. Fold egg whites over yolks with spoon. When whites are set remove to platter. (yolks should remain soft.)

PUREE OF LENTILS

1 lb lentils	2 egg yolks
3 tblspns butter	1 cup cream
1 $\frac{1}{2}$ tspn salt, dash pepper	lumps of butter

Wash lentils; cook in unsalted water until soft, at least one hour. Mash through strainer. Add butter and seasoning. Stir cream with egg yolks and blend into lentils. Dot with butter lumps after placing in double boiler to keep warm until time to serve.

Note: a good side dish for game and poultry.

BROCCOLI ROLL

1 1/4 lb butter	1 cup bread crumbs
1 small chopped onion	Filling:
3/4 cup flour	1 lb ground meat (lean beef or ham)
1 cup warm milk	3 egg yolks
4 egg yolks	1 cup sour cream
4 stiffly beaten egg whites	1 1/4 cup chopped nuts (pecans or pistachios)
1 1/2 cups pureed cooked broccoli, salt	
1/2 cup grated cheese (Parmesan or yellow)	

Melt butter; stir in onion until transparent, not brown. Add flour; stir until flour is yellow. Add warm milk; stir until smooth and simmer until thick. Cool 5 minutes; beat in yolks. Add broccoli, salt; fold in egg whites and cheese.

Butter cookie pan; add bread crumbs and shake to cover whole inside of pan. (Add more crumbs if necessary to fill pan 1/2-inch thick with crumbs.) Pour and spread broccoli mixture. Bake 12 minutes (350 degrees).

Spread with filling:

Mix meat with yolks, cream and nuts. Spread over roll at once. Roll the long way in pan and return to oven 5 minutes.

Sauce:

1 box fresh mushrooms, chopped	1 lemon, juice
1 1/2 tblspns butter	2 cups soup stock or consomme
1 1/2 tblspns flour	2 tblspns melted butter
1/2 cup white wine	

Melt butter, blend in flour; gradually stir in stock. Keep hot. Meanwhile melt additional 2 tblspns butter and slowly cook chopped mushrooms until golden. Add lemon juice and wine. Bring to boil and at once stir gradually into hot sauce. Add salt to taste. Serve hot for Broccoli Roll.

STUFFED ORANGES

10 oranges	Chocolate cream:
Orange cream:	1 2 cup sugar
1 cup orange juice	1 4 cup water
5 egg yolks	5 oz melted chocolate
1 cup sugar	2 tblspns hot water
1 tblspn gelatin	1 tblspn gelatin
2 tblspns hot water	1 2 cup whipping cream
1 2 cup whipping cream	

Cut tops from oranges; set aside. Scoop out all pulp. Stuff half of each orange with orange cream, then fill the top half with chocolate cream. Replace orange tops and set in refrigerator 3 hours. To serve cut into quarters.

POTATO PANCAKES

2 lbs potatoes	1 tspn salt
1 medium grated onion	dash nutmeg and pepper
2 tblspns flour	2 tblspns fresh chopped parsley
4 crisp pieces bacon	butter (for frying pan)
2 eggs	

Peel, then soak potatoes in cold water. Drain thoroughly, dry, then grate. Mix with onion, flour, eggs, seasoning, and bacon which has been crumbled into small bits. Heat enough butter for 1|4 inch or more in frying pan. Measure 1|3 cup batter for each pancake and drop into pan. Mash each one flat and cook each side until brown and crisp. Drain off butter on paper and keep warm until time to serve. (Should make one dozen pancakes.)

Hot-weather Cool Suppers

SPRING EGGS

10 hard-boiled eggs.	
Filling:	Icing:
3 tblspns butter, soft	2 tblspns mayonnaise
1 tspn lemon juice	1 2 tspn basil and chervil mixed
1 tspn parsley	1 tspn parsley
1 2 tspn mixed basil and chervil	1 2 cup aspic No. 1 (Page 15)
1 2 tspn salt	

Cut slice off bottom of egg. Remove yolk. Rub yolks through strainer and mash with butter. Add lemon juice, salt, herbs, parsley. Refill egg whites with mixture. Stir all icing ingredients and spread over eggs.

SPECIAL CARROT RING

2	tblspns butter	1/2	cup grated blanched almonds
2	tblspn flour		
	1/2 cup warm milk	1/2	tspn salt
2	cups grated or mashed cooked carrots	4	eggs, separated
		1/2	tspn grated onion

Melt butter; add flour. Gradually blend in milk and bring to boil. Simmer and stir 5 minutes. Add carrots, almonds, salt. Stir in lightly beaten egg yolks. Simmer 5 minutes and cool. Fold in stiffly beaten egg whites and pour into well-buttered 9-inch ring mold. Place mold in pan of hot water and bake 50 minutes (350 degrees) or until firm. Let stand a minute or two then turn onto platter. Fill with peas and mushrooms.

SALAD EGGS

6	hard boiled eggs	dried tarragon, chervil
	mashed avocado	chopped chives
2	tblspns mayonnaise	aspic
	Salt and pepper	

Cut eggs in half lengthwise. Sieve yolks. Add equal amount of mashed avocado to yolks. Add mayonnaise, salt and pepper. Fill whites. Sprinkle with herbs. Coat with aspic No. 2. Chill.

ASPIC NO. 2

3	cups chicken stock		salt and pepper to taste
1	cup tomato juice	2	tblspns white wine
1	tblspn tarragon vinegar	4	tblspns gelatin
2	egg whites, beaten stiff	2	crushed egg shells

Combine all ingredients in pan. Heat slowly; stir constantly until it boils. Remove from heat for 10 minutes. Strain through sieve lined with flannel cloth which has been soaked in cold water then wrung dry.

OLD VIENNA SALAD

I.	II.
4 oranges	8 apples (small)
1½ cup sugar	apricot jam
2 tblspns orange juice	vanilla sugar
2 tblspns lemon juice	butter

I. Peel oranges and slice. Carefully remove seeds, Arrange in layers in crystal or glass bowl, sprinkling each layer with sugar. Pour over orange and lemon juices.

II. Peel and core apples. Stuff with jam and sprinkle with sugar. Dot with butter and bake in buttered pan until soft. (250 degree oven). Cool.

Place apple on top of oranges. Refrigerate and serve chilled.

SALMON EGGS

10 hard-boiled eggs, halved lengthwise	1 anchovy
Filling:	1 tspn Worcestershire sauce
1 small can salmon	1 Bismarck herring, cut in 20 pieces
1½ cup soft butter, creamed	

Drain salmon and remove large bones. Rub in with egg yolks and anchovy through strainer. Add butter and remaining seasoning. Stuff egg whites with mixture (use either spoon or pastry tube). Decorate with piece of herring. Serve on shredded lettuce with mayonnaise.

CUCUMBER SALAD WITH POTATOES

5 cucumbers, peeled, sliced thin	salt, pepper, paprika to taste
1½ cup oil	1 1½ lbs cooked potatoes, sliced thin
1½ cup vinegar	

Salt thin cucumber slices. Cover and let stand 30 minutes. Drain and combine with potatoes. Mix oil, vinegar, pepper and paprika. Stir into cucumber-potato combination. Serve chilled.

FRUIT AND CAKE DESSERT

Cake:

8 eggs	2 cups flour
1 cup sugar	1¼ lb butter

Beat 8 eggs in double boiler on stove with sugar until very foamy and 3 times the original volume. Remove from heat and beat until cold. Gradually add flour, folding in with spoon. Add butter which has been melted and cooled. Pour into large flat pan to make sheet cake. Bake 30 or 40 minutes (350 degrees). Remove from pan. Cut into squares or rounds for individual servings.

12 stewed, drained whole pears or peaches.

Place 1 pear or peach on each piece of cake.

Sauce: No. One:	1 1/2 cups milk
4 egg yolks,	1 tspn vanilla
1 egg white	1 cup whipped cream
1/2 cup sugar	1/4 cup powdered sugar
1/2 cup flour	

Beat together egg yolks and 1 egg white; add flour; beat until smooth. Bring milk and vanilla to boil; slowly pour while stirring into egg mixture. Heat in pan and boil 2 minutes, stirring constantly. Chill. Fold in whipped cream to which powdered sugar has been added. Beat gently until smooth. Pour over fruit and cake. Chill.

Sauce No. Two:	2 tblspns apricot brandy
1 cup apricot jam	1 tspn lemon juice
2 cups apricot puree	1/4 tspn almond flavor
sugar to taste (very little)	
1 cup thinly chopped blanched almonds	

In double boiler melt jam, add puree and sugar. Add almonds and cook over slowly boiling water one hour. Just before serving add brandy and flavors. Pour (either hot or cold) around base of cake.

Top of fruit may be decorated with whipped cream or chocolate butter cream.

GREENGAGE PLUM COMPOTE

12 large greengage plums	1 tblspn creme de menthe
2 cups water	green coloring
1/2 cup sugar	sugar to taste
juice of 1/2 lemon, rind of 1 lemon, grated	lingonberries or cranberries
grapefruit rind, grated	

Cut plums in half. Remove seeds and crack. Skin kernel. Place plums and kernels in water with sugar. Simmer 15 minutes until



the
Viennese Way

pslow

Vanilla Sugar

(Vanillezucker)

In a jar place one whole vanilla bean and fill the container with sugar. Keep at all times in kitchen and use in all recipes which require vanilla sugar.

Vienna Coffee

Make after-dinner coffee. Serve in demi-tasses. Top with sweetened whipped cream.

Hot Water Bath

Boil water in deep pan. (Use shallow pan only when mold to be placed in pan is small.)

Cover mold with metal lid or foil paper and place in hot-water bath so the boiling water reaches up to $2\frac{2}{3}$ height of mold. (the bath can be covered but this is not necessary.)

Simmer length of time required by recipe.

Note: This process is used for puddings, certain cakes, vegetable molds and rings, etc.

Strudel Dough

2	cups flour	1	$\frac{1}{2}$ tspn lemon juice or
1	egg yolk		vinegar
1	$\frac{1}{4}$ tspn salt	1	cup melted butter
1	$\frac{1}{2}$ tspn butter or oil	1	tblspn sugar
1	$\frac{1}{4}$ cup lukewarm water		

Pour flour onto bread board. Indent center and place in it the egg yolk, oil or butter, water and lemon juice. Mix with knife at once, then knead until it leaves bread board and becomes elastic. Cover with hot bowl and keep it warm 30 minutes. Place dough on well-floured tablecloth on large table; cover dough with flour and roll with rolling pin. Brush dough with $1\frac{1}{4}$ cup melted butter. Place hands underneath dough, holding dough in palms, pull and stretch it until dough is transparent. Cut off thick edges. On two-thirds of dough spread filling, leaving one-third of dough all around. Spread the third with one-quarter cup melted butter. Start rolling the strudel from the end where the filling is placed. Hold tablecloth high with both hands so the strudel will keep rolling over. Trim edges. Twist roll into

greased pan and brush with rest of the melted butter. Bake 45 minutes (350 degree oven) when it should be brown and crisp. Sprinkle with 1 tblspn sugar.

Fillings:

Apples (or see Apple Strudel with Shortcake Dough)

- | | | | |
|---|-----------------------|---|-----------------|
| 4 | tblspns melted butter | 2 | tblspns raisins |
| | 1 2 cup bread crumbs | | 1 2 cup sugar |
| 3 | sliced apples | | |

Melt butter; lightly brown crumbs. Sprinkle on top of strudel. Add apples, raisins, sugar.

Cheese

- | | | | |
|------|--------------------|-----|---------------------------|
| 5 | tblspns butter | 1 2 | tspn grated lemon rind |
| | 1 3 cup sugar | 4 | stiffly beaten egg whites |
| 4 | egg yolks | 2 | tblspns white raisins |
| | 1 4 cup sour cream | | vanilla cream sauce |
| 1 lb | cottage cheese | | |

Beat butter with sugar and yolks; add sour cream. Rice cottage cheese; add rind. Fold in beaten egg whites. Add to first mixture. Sprinkle with raisins. Roll. Serve with vanilla cream sauce.

Fruits

- | | | | |
|---|----------------------|------|---|
| | 2 3 cup bread crumbs | 3 lb | fruit (grapes, pitted plums,
strawberries, raspberries
or mixed sweet and sour
cherries) |
| 4 | tblspns butter | | |
| | 2 3 cup sugar | | |

Brown crumbs in melted butter. Sprinkle over strudel sheet. Cover with fruit and sugar.

Grillage Cream
(Grillagecreme)

- | | | | |
|-----|---------------------------------|---|----------------|
| 1 3 | cup sugar | 1 | cup butter |
| 3 4 | cup hazel nuts, peeled
whole | 3 | tblspns sugar |
| | | 3 | tblspns coffee |

Heat sugar in iron pan to brown. Fry nuts until sugar coated. Cool on buttered board then grind. Cream butter; add sugar, nuts, coffee. Keep in refrigerator until time to spread between layers.

Viennese Sauerkraut

2 lbs	sauerkraut	1	large grated potato
2	tbspns butter	1 4	tspn caraway seeds
3	tbspns flour	1 4	tspn salt
1 2	tspn chopped onion		

Cover sauerkraut with cold water. Cook 1 hour until soft. Brown onion and flour in butter. Mix all into sauerkraut and add potato. Bring to boil and add salt. Turn down fire and simmer 5 or 10 minutes (If more liquid is desired, water or bouillon may be added.)

Sugar Cooking

1 cup water—2 lbs sugar

Use aluminum pan. Stir either with wooden or silver spoon

- (a) cook and skim foam with spoon.
- (b) For fruit canning and to brush cookies while baking; cook a few minutes longer.
- (c) For icings, ice creams, candied fruits and nuts; continue to cook to soft ball or thin thread stage. Test by dipping spoon in sugar. When spoon is held down it should form small thread.
- (d) For chocolate icings and fondants; cook longer to hard ball or heavy thread stage. Test with spoon. It is done when sugar removed from spoon with finger forms long thread when moved between thumb and index finger.
- (e) To cover orange sections or dates or as spun sugar decoration; continue to cook to crack stage. Test by dipping spoon in sugar then in cold water. It is done if sugar on spoon becomes hard and cracks.

Note: 1|8 cup water should be added to 4 tbspns vinegar and 1 cup sugar to avoid sugar crystallization.

COFFEE ICING

(Kaffeeglasur)

1 3 4	cups confectioners sugar	1 2	egg white
1 3	cup strong coffee		

Stir ingredients until smooth.

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