

MEMORANDUM

Soup Stock - take a shank of beef, break it up & remove some of the meat from the bone. Cut the vegetables finely (carrots, onions, celery, tomatoes, peas). Brown vegetables & meat, add this to bones, cover with cold water, add a few cloves, whole peppers, blade of mace & any other flavors. Allow it to come to the boil, keep at back of stove & cook 4-6 hrs. Strain & put into crock.

Cream potatoes - cut into cubes & boil. shake over fire. sprinkle with salt. make a white sauce flavored with onion & finely chopped parsley. Put in potato & allow to boil up.

Baked potato - cut slice off top & bottom. stand up on plate & bake as usual. in very hot oven. Scoop out, mash, mix with butter, milk, pepper, salt, heat in sauce pan & put back in skin.

Masked potato - may have white, or whole egg folded in & be browned in oven.

Fried fritter - cut in small squared pieces. parboil & fry in deep fat.

Oyster soup - heat milk with mace, pepper, salt, butter. Add cracker crumbs to thicken then oysters.