



### Creamed Carrots

Peel, dice and put in boiling water. Cover utensil, place in oven. When removed, season and serve with cream sauce.

### Buttered Beans

Wash and cut up beans, place in boiling water, place in oven. When removed, season with salt, pepper and butter.

### Bread Pudding

½ of 1 lb. loaf of stale bread. ¼ cup sugar. 1 pint milk.  
2 tablespoons butter. 3 eggs.  
⅛ teaspoon salt.

Cut bread into small cubes, mix together the sugar, salt, milk and eggs, well beaten. Flavor with 1 teaspoon of vanilla or a little grated nutmeg or chocolate. Pour over bread, place in a buttered pudding dish, dot with butter. Bake uncovered.

### MENU II

Roast Lamb or Veal. Baked Tomatoes. Graham Pudding.  
Creamed Cauliflower. Browned Potatoes.

### DIRECTIONS:

Set ROBERTSHAW at 500 degrees, preheat 20 min. Place roast in oven, sear uncovered 30 minutes, cover and reset ROBERTSHAW at 250 degrees, place entire meal in oven and cook 4 or 5 hours.

### Roast Lamb or Veal

Wipe a 6 lb. roast of lamb with damp cloth. Rub outside with flour, salt and pepper. Place in roaster and sear uncovered 30 minutes. Reset ROBERTSHAW at 250°.

Add 3 cups water, pare potatoes, place around meat. Cook covered, 4 or 5 hours.

### Creamed Cauliflower

Wash and separate into small sections one medium sized cauliflower. Place in pot, add boiling water, add 1 teaspoon salt. Place in oven covered. At serving time season with butter or serve with white sauce.

### Baked Tomatoes

Cut out blossom end of tomato, fill with butter, pepper and salt. Place in baking dish, add ½ cup water. Cover, place in oven.

### Graham Pudding

¼ cup butter. 1 teaspoon salt. 1 teaspoon cinnamon.  
2 teaspoons baking powder. 2 cups graham flour. ½ cup molasses.  
¾ cup sweet milk. ½ teaspoon soda. 1 egg.  
1 teaspoon cloves. ½ cup sugar. 1 cup raisins.

Melt butter, add molasses, sugar, milk and egg well beaten. Mix and sift dry ingredients. Add to first mixture. Then add raisins, turn into a buttered pudding dish. Cook covered.

### MENU III

Fried Chicken. Creamed Onions. Bellevue Pudding.  
Butter Beans. Mashed Potatoes. Creamy Sauce.

### DIRECTIONS:

### Fried Chicken

Dress, clean and cut up a fowl. Dip in egg and roll in cracker crumbs, which have been buttered. Place in roaster for 15 minutes at 450 degrees to start searing.

Reduce temperature to 275 degrees, cover and bake for 3 hours. Serve with cream sauce.