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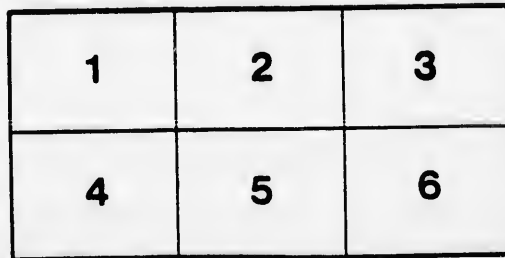
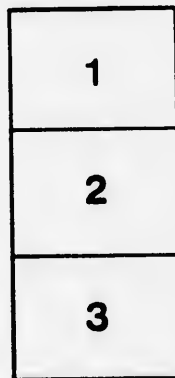
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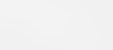
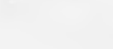
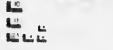
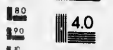
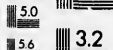
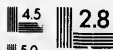
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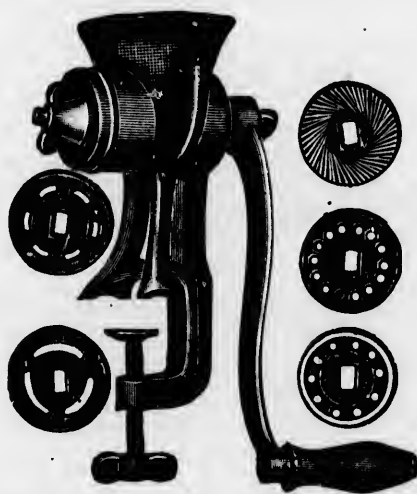
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FOOD CHOPPER Cook Book



Chops all kinds of Meat, raw or cooked, and all kinds of Fruits, Vegetables, Crackers, Bread, Cheese, Nuts, etc., into clean-cut, uniform pieces—fine or coarse as wanted—without mashing, squeezing, tearing or grinding and with great rapidity.

They do away with the chopping knife and bowl entirely, doing the work in one-tenth of the time and producing an absolutely uniform product.

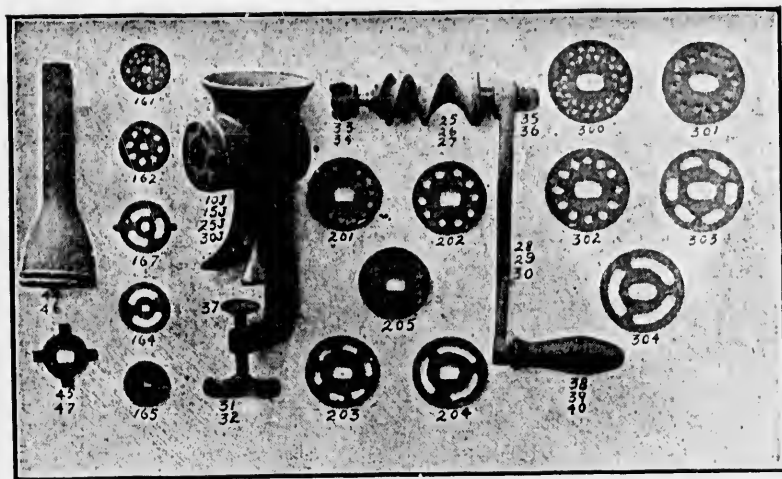
They are labor-saving, time-saving, and food-saving machines and are an invaluable help in the kitchen. They are not complicated and no special directions for using are needed ; there are few parts so that they cannot get out of order—they are easy to take apart, easy to put together, easy to adjust, easy to use, can be cleaned quickly and with less trouble than a chopping bowl.

:: ALL PARTS WELL TINNED ::



Cook Book

**Containing Recipes for a
number of excellent dishes
which can be made best with
this Food Chopper.**



A modern household utensil that is needed in every kitchen. Carefully made, nicely tinned, self-cleaning, self-sharpening. It has steel cutters and is made in four sizes as described below :

Num- bers.	Capacity per Minute.	Outside Size of Hopper at Top.	Dia. of Barrel Outside.	Height from table to bottom of barrel.
10	1 lb.	2- $\frac{5}{8}$ in. x 2- $\frac{7}{8}$ in.	1- $\frac{5}{8}$ in.	1- $\frac{1}{2}$ in.
15	2 lbs.	2- $\frac{1}{2}$ in. x 3- $\frac{1}{4}$ in.	2- $\frac{3}{16}$ in.	2- $\frac{1}{4}$ in.
25	2 $\frac{1}{2}$ lbs.	3- $\frac{1}{8}$ in. x 4 in.	2- $\frac{3}{16}$ in.	2- $\frac{3}{4}$ in.
30	3 lbs.	4 in. x 4- $\frac{7}{8}$ in.	2- $\frac{1}{2}$ in.	3- $\frac{1}{8}$ in.

No. 15 and 25 are the sizes generally purchased for family use ; No. 25 stands higher from the table and has a larger hopper ; No. 30 is extra large and heavy.

Each chopper is packed in a paste board box.

No. 1—Soup Stock.

The material for the stock is usually at hand in the shape of a few bits of brown fat, the gristle and stringy pieces left from the carefully trimmed pieces of meat, and in the bones from which the meat has been taken. Bones and gristle of themselves do not add value to the soup stock, but the meat juice formerly cooked into these and which a process of slow cooking releases, is what is sought for. These give a flavor which may be heightened and modified to suit the taste by the addition of a few bits of raw meat that may be at hand (the trimmings from chops, the flank ends of steak, etc.) and certain vegetables and herbs, either uncooked or sautéed in hot fat. The proportions are: Water to cover the ingredients and a tablespoonful of coarse chopped vegetables of several kinds to a quart of liquid; seeds, as celery, a piece of bay leaf, a red pepper pod, horseradish root and mushroom parings are added at discretion. After simmering two hours or more the liquid is drained off, and when time allows, cooled and freed from fat, when it is ready for use.

No. 2—Beef Soup Stock.

Shank of beef
butter

Take a shank of beef and chop; take out the marrow and with a piece of butter put into a kettle; set over the fire and when hot add the meat and cook until brown; then add the bones and sufficient hot water to cover it; boil for four hours; strain and set away to cool.

No. 3—Clam Chowder.

25 clams
½ pound salt pork
6 potatoes
4 small onions
2 carrots
1 pint-can tomatoes
2 quarts milk

Cut the pork into thin slices and fry the grease out; chop the vegetables fine; take the scraps of pork out of the frying pan and pour the grease into a kettle that will hold at least one gallon; pour the chopped vegetables into the kettle and cover well with water, add the juice of the clams; cook two and one-half hours, keeping the vegetables well covered with water all the time; chop the clams and pork scraps together and add them to the vegetables fifteen minutes before serving; the last thing add two quarts of milk and let it just come to the boiling point; salt, pepper and summer savory to suit the taste.

No. 4—Clam Soup

2 dozen clams
Milk

For family of six take two dozen clams, wash thoroughly with brush, put water enough on so as to cover the clams, let cook until shells open, then remove shells and clams; add milk, salt and pepper to the water in which the clams have been cooked; chop the clams, restore them to the liquor, and let all boil until tender; butter to taste.

No. 5—Scalloped Clams.

12 clams
Potatoes
Bread crumbs
Onion

Twelve chopped clams. Put in well-buttered dish alternate layers of sliced raw potatoes and bread crumbs. Season each layer of clams with a little onion, salt and pepper and butter. Put layers of crumbs on top, pour on liquor from clams, fill dish with milk, and bake two hours.

No. 6—Deviled Lobster.

1 lobster
2 tablespoonfuls vinegar
1 tablespoonful butter

Extract the meat from a boiled lobster, chop fine, season high with ground mustard, salt and pepper, stir well until mixed, put into a porcelain saucepan, cover with just enough water to keep it from burning, let it boil up once, then stir in two tablespoonfuls of vinegar and a tablespoonful of butter; let it boil up again and serve.

No. 7—Fish Croquettes.

Take cold fish of any kind, separate from the bone, chop fine, add a little seasoning, an egg, a very little milk and a teaspoonful of flour; brush with egg, roll with bread crumbs and fry brown in hot lard.

No. 8—Oyster Fritters.

Oysters
Eggs
Milk

Drain oysters thoroughly, chop fine, season with pepper and salt; make a batter of eggs, milk and flour, stir the chopped oysters into this and fry in hot lard.

No. 9.—Salmon Loaf.

1 can salmon
Cracker crumbs
2 tablespoonfuls butter
2½ tablespoonfuls flour
1½ pints milk

One can salmon chopped fine ; grease a baking dish, put in a thin layer of chopped crackers, then a layer of salmon, then a layer of dressing and so on until you have two layers of each, with a dressing on top ; then

taka a cup of fine chopped crackers and sprinkle over top. Salt to taste ; bake one and one-half hours.

DRESSING.

Melt two good tablespoonfuls butter, stir into it two and one-half tablespoonfuls of flour, then add one and one-half pints of milk, boil until thick.

No. 10—Codfish Balls.

1 pound codfish
12 potatoes
Butter
Milk
Crackers

Twelve potatoes, one pound of chopped codfish ; freshen the fish over night, or boil it up and pour off the water until it is fresh enough ; mash the potatoes and fish together ; add butter and milk until the proper

consistency to mould nicely with the hands into small balls ; roll in flour and chopped crackers and fry in hot lard or butter until a nice brown.

No. 11.—Halibut Cutlets.

1 solid pound raw halibut
½ cup butter
1 teaspoonful salt
½ teaspoonful white pepper

Chop one solid pound of raw halibut. Cream half a cup of butter and to it add, gradually, the chopped fish ; season with a teaspoonful of salt and a half teaspoonful of white

pepper ; set on ice, or in a cold place, to become firm, then form into cutlets, egg-and-bread crumb and fry in deep fat about four minutes. As the fish is uncooked the fat should be less hot than to fry croquettes and other cooked preparations. Serve with a rich tomato sauce.

No. 12—Beef Loaf.

After seasoning with pepper and salt, form finely chopped beef into a loaf and cover the top with slices of salt pork ; bake in a good oven ; about half an hour before done remove the pork from the top of loaf to allow meat to brown ; served with a thickened gravy,

No. 13.—Mock Duck.

Prepare dressing as for turkey, and after pounding a round steak spread dressing over it ; sprinkle with salt, pepper, and a little butter, lap over the ends, roll steak tightly and tie closely ; spread butter over steak after tying ; lay steak on a rack in bake pan, baking as a turkey or duck, basting often ; a half hour in brisk oven will bake ; pour gravy over it and serve hot.

No. 14—Roast Turkey.

Chop two pounds of fresh pork, the liver of the turkey, and one-fourth of a pound of crackers or stale bread ; season with pepper and salt and a teaspoonful of poultry seasoning ; mix thoroughly and press into the crop of a cleaned and washed turkey ; truss the turkey into a neat and compact shape, and cover the breast with a strip of salt pork. Bake a ten-pound turkey from three to four hours, basting with the dripping in the pan, to which a little boiling water has been added.

No. 15—Cannelon Beef.

2 pounds round steak
Nutmeg
1 tablespoonful Worcester -
shire sauce.
1 teaspoonful salt
1 egg
½ cup bread

Chop two pounds of steak from the top of the round, add a grating of nutmeg, a tablespoonful of Worcester-shire sauce, a teaspoonful or more of salt, a few grains of pepper, a beaten egg ; add also a half cup of bread, crust removed softened in cold water and wrung dry in a cloth ; mix all thoroughly and shape into a roll. Bake about half an hour, basting often with salt pork or bacon fat, melted in hot water.

No. 16—Veal Loaf.

2 pounds veal
2 cups bread crumbs
2 eggs
1 tablespoonful salt and
Sage (pepper)
Butter

Two pounds of veal, chopped fine ; two cups bread crumbs, two eggs, one even tablespoonful of salt and pepper mixed ; sage to taste ; a little butter ; bake about one hour, slice quite thin ; the secret of having it slice off thin without breaking is pressing it down firmly in the dish before baking.

No. 17—Hamburg Steak.

With Broiled Tomatoes and Macaroni.

1½ pounds round steak
½ green pepper
1 tablespoonful butter
1½ teaspoonfuls salt
Few drops onion juice

2 tablespoonfuls butter
Parsley.

Chop a pound and a half of round steak (top of the round preferred). Sauté half a green pepper, chopped fine in a tablespoonful of butter; add this to the meat with a teaspoonful and a half of salt and a few drops of onion juice. Press into a compact oval shape about an inch and a half thick, keeping the edges and centre of equal thickness. Brush a broiler generously with bacon fat or dripping, and put in the meat carefully. Cook each side one minute, holding close to a brisk fire, then five or six minutes at a little distance, turning each ten seconds. Turn from the broiler on to a hot platter, and spread with two tablespoonfuls of butter, creamed with a little fine chopped parsley. Surround with macaroni in creamed sauce and broiled tomatoes.

No. 18—Beefsteak Loaf.

2 pounds round steak
1 egg
1 cup bread crumbs
½ cup milk
2 teaspoonfuls salt
Pork

Take two pounds round steak chopped fine, one egg, one teacup of bread crumbs, one-half teacup of sweet milk, a little pepper, two teaspoonfuls of salt, knead into a loaf and bake two hours; put a little pork around the loaf after it is in baking dish.

No. 19—Scalloped Chicken

1 chicken
Bread Crumbs
Butter

Boil a chicken until tender, bone and chop; put into a bakedish a layer of chicken, a layer of bread crumbs, butter, salt and pepper; fill the dish in alternate layers, pouring over all the chicken gravy; bake till a light brown.

No. 20—Pressed Beef.

Boil until tender a beef shank, chop fine, and season highly with salt, pepper, or any other seasoning you prefer, boil down liquor and pour over meat; press in mould and when cold cut in slices.

No. 21—Sausages.

Lean pork
Fat pork
Salt
Pepper
Powdered Sage

Chop equal weights of lean and fat pork. Season to taste with salt and pepper and powdered sage. A teaspoonful of salt, half a teaspoonful of pepper, and one and a half teaspoonfuls of sage for each pound of meat would be a fair proportion for many. Mix the ingredients thoroughly, and with the sausage-stuffer attachment force the meat into the prepared skins; twist the skins at equal distances to make divisions in the sausage. If the skins are not at hand, press the meat into cotton bags made for the purpose. Sausages are good when cooked in baked beans in the place of salt pork.

No. 22—Creamed Chicken, Potatoes and Peppers.

(A Favorite-Chafing Dish Recepte)

$\frac{1}{2}$ a green pepper
3 tablespoonfuls butter
3 tablespoonfuls flour
 $\frac{1}{2}$ teaspoonful salt
1 cup chicken stock
 $\frac{1}{2}$ cup cream
1 cup chicken, chopped
 $\frac{1}{2}$ cup cold cooked potatoes

Chop half a green pepper, Sauté in three tablespoonfuls of butter five or six minutes, and add three tablespoonfuls of flour and half a teaspoonful of salt; when frothy add gradually a cup of chicken stock and half a cup of cream, and stir until smooth and at the boiling point; then set over hot water, and heat in the sauce one cup of chicken and half a cup of cold cooked potatoes, both cut in small pieces. Chop the chicken, but cut the potatoes with a knife.

No. 23—Souffle of Ham, Macaroni and Cheese.

$\frac{3}{4}$ cup macaroni
1 cup cold boiled ham, chopped
2 eggs
1 cup milk

Cook three-fourths of a cup of macaroni broken into inch lengths in rapidly boiling salted water until tender; drain and rinse in plenty of cold water. Butter a baking-dish and put the macaroni into it alternately with cold boiled ham, fine chopped, using in all about one cup of ham, and sprinkle each layer with grated Parmesan cheese and bits of butter. Beat two eggs, mix with a generous cup of milk and pour over the macaroni and ham. Let bake in a slow oven until a custard is formed.

No. 24—Pressed Chicken.

2 to 4 pounds chicken
1 onion
6 cloves
½ teaspoonful celery seed
1 box gelatine
1 lemon
Hard-boiled eggs
Parsley

Clean two to four pounds of chicken, cover with boiling water, simmer gently until tender; remove chicken and add to the liquor in which they were boiled one onion, six cloves, one-half teaspoonful of celery seed, reduce the liquor to three pints; add one box of gelatine that has been soaked in one-half cup of cold water for fifteen minutes, add juice of one lemon and strain; boil five minutes, stand aside until slightly cool and strain; season with salt and pepper; chop the chicken; arrange over the bottom of a mould thin slices of hard-boiled eggs, then a layer of chicken, sprinkling of parsley, another of egg, and so continue until the mould is full; pour over all just enough jelly mixture to cover chicken, and stand in refrigerator over night.

No. 25. Chopped Chicken Sandwiches.

Chop bits of cold cooked chicken, chop at the same time as the chicken, a few celery leaves; mix and season to taste with salt and paprika, then spread upon fanciful-shaped bits of bread; spread on one side with butter or mayonnaise dressing; press two pieces corresponding in shape together. Garnish the serving-dish with olives and celery leaves.

No. 26.—Hot Chicken Sandwiches.

Sauté rounds of bread cut as for sandwiches, first on one side then on the other, in melted butter; or spread the bread with butter and brown in the oven. Have ready half a cup each of chopped chicken and ham; heated in half a cup of white sauce (Recipe No. 47), to which a teaspoonful of curry powder has been added with the flour. Season to taste with paprika and salt and put a spoonful between each two pieces of bread. Serve very hot.

No. 27.—Minced Beef.

Chop cold roast beef, season with pepper and salt, moisten with a beaten egg and gravy or water; put into buttered dish, press down, cover and set in a vessel of boiling water for an hour or more; spread a yoke of beaten egg on the top and strew chopped bread crumbs over; pour on a little melted butter and garnish with slices of lemon:

No. 28—Salmon Salad.

Two cups of Salmon chopped fine. Dressing: Yolks of three hard-boiled eggs, mashed fine, two tablespoonfuls butter, six tablespoonfuls vinegar, two teaspoonfuls sugar, one teaspoonful salt, one-half teaspoonful each of pepper and made mustard.

No. 29—Scalloped Ham.

1 cup chopped ham
3 eggs
5 soda crackers
1 pint milk
Butter
1 teaspoonful flour
1 teaspoonful mustard

One cup chopped boiled ham, three hard-boiled eggs (chopped), five soda crackers (chopped fine), one pint of milk, butter size of an egg, one teaspoonful flour, one teaspoonful dry mustard, pepper to taste; boil milk, thicken with flour, add butter, ham, crackers, eggs, mustard and pepper; bake one-half hour.

No. 30—Meat Croquettes.

1 cup milk
½ cup cracker crumbs
1 cup meat
1 egg
1 onion or parsley

One cup sweet milk, one-half cup of chopped crackers cooked in milk on back of stove until soft, one cup of meat chopped fine, one egg, salt and pepper to taste, one onion chopped fine, or parsley; dip in beaten egg, roll in crackers or corn meal, fry a nice brown in buttered frying-pan.

No. 31—Beef and Potato Cakes.

1 cup cold roast beef, chopped, or
1 cup cold boiled corned beef chopped
2 cups mashed potatoes
1 egg

Mix with a cup of cold roast beef (cold boiled corned beef is quite as good) chopped fine, two cups of mashed potatoes, seasoned as for the table; add also a beaten egg and when thoroughly mixed shape into balls, then flatten into the shape of cakes, dip the flat sides into sifted flour, or into beaten egg and fine crumbs, and sauté in drippings to a golden brown, first upon one side and then upon the other. Serve with pickled beets or sliced tomatoes.

No. 32—"Stuff"

2 cups chopped chicken or
1 cup milk (veal)
½ cup butter
2 eggs
2 tablespoonfuls flour

Two cups chopped meat, preferably chicken or veal; one cup milk, one-fourth cup butter, two eggs, two tablespoonfuls flour; cook the milk, butter and flour; then add the chopped meat, salt

and pepper and cook on back of stove; when nearly done add the eggs.

No. 33—Chicken Salad.

Boil and chop fine the tender part of fowl; use one quart of meat to one quart of chopped celery; season slightly with red pepper and salt and pour over it the following dressing:

Mayonnaise Dressing.

Put the yolks of four fresh raw eggs with two hard-boiled eggs into a cold bowl; rub these as smooth as possible before introducing the oil by degrees, a few drops at a time; when oil assumes the appearance of jelly, add one heaping teaspoonful of salt, one of pepper, one of made mustard and two tablespoonfuls of vinegar, added gradually; the mayonnaise should be thickness of cream when finished, but if it looks like curdling, set in ice box for one hour, then mix again; keep in separate bowl in cold place; do not mix with salad until ready to be served.

No. 34—Shrimp Salad.

1 can shrimps
Celery
4 eggs
1 cup nut meat
Salad dressing

One can shrimps, same quantity of chopped celery, or a little more will not hurt, four eggs, boiled hard, and chopped when cold, one large cup of English walnuts or same of hickory nuts, chopped; toss all together with a fork, pour over salad dressing and mix; stand in a cool place.

No. 35—Cabbage Salad.

Part of Cabbage
2 green peppers

Cut part of a head of cabbage in slices and also chop two green peppers; sprinkle the cabbage and peppers with a little salt and mix thoroughly; pour over them any cooked salad dressing, or dress with oil and vinegar.

No. 36—Beet Salad.

6 beets
6 eggs

Boil six small beets until tender, and when cold chop; boil six eggs hard and remove the whites from three of them to garnish the top of your dish; chop the rest of the eggs but not in with the beets. Salt and pepper the beets and eggs after they are chopped and mix them together very lightly, put in dish and pour over any good salad dressing; garnish the top with rings cut of the whites of three eggs saved out.

No. 37—Potato Salad.

6 potatoes
2 onions
1 cup cabbage
2 or 3 stalks celery
4 eggs
6 tablespoonfuls butter
1 teaspoonful mustard
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ teaspoonful salt
 $\frac{1}{2}$ teaspoonful pepper

Six large cold potatoes and two small onions, chopped fine; one large cup cabbage and two or three stalks of celery, chopped fine; four hard-boiled eggs, sliced.

Dressing; Six tablespoonfuls melted butter, one large teaspoonful dry mustard, and one-half cup vinegar, one-half teaspoonful each of pepper and salt.

No. 38—Cheese and Nut Sandwiches.

Chop pecan, hickory, or English walnuts, using nut cutter; mix the nuts into an equal bulk of cream or Neuchatel cheese, add a dash of paprika and use in spreading bread prepared for sandwiches. A heart leaf of lettuce, dipped in French dressing, may be placed between the two pieces of bread.

No. 39—Cheese Relish.

$\frac{1}{2}$ pound cheese
1 cup milk
 $\frac{1}{2}$ teaspoonful dry mustard
3 Boston crackers

Cut one quarter pound cheese into slices, put into a frying-pan, pour over it one large cup of milk into which has been mixed one-half teaspoonful of dry mustard and a pinch of salt and a piece of butter size of a butternut; stir all the time; have ready three Boston crackers, chopped; sprinkle them into the above mixture; when thoroughly mixed turn into a warm dish and serve; very nice for luncheon.

No. 40—Cheese Patties.

One pound chopped cheese, one-half cup butter, two and one-half cups flour, one-half teaspoonful cayenne pepper, one teaspoonful salt, two eggs, beaten thoroughly. Mix butter, flour and cheese thoroughly, then add other ingredients. Roll out about as thick as pie crust, cut out and bake in a very hot oven to a golden brown.

No. 41—Cheese Straws.

1 cup flour
2 cups chopped cheese
1 tablespoonful butter
1 teaspoonful baking powder

One cup flour, two cups chopped cheese, one tablespoonful butter, pinch of salt, one scant teaspoonful baking powder; mix with water and roll out like pie crust,

cut in strips and bake a light brown; very nice with salad.

No. 42—Scalloped Cheese

4 slices bread
 $\frac{1}{4}$ pound cheese
4 eggs
3 cups milk

Take four slices of bread, remove the crust, and butter each slice and put in a buttered baking dish in layers, then chop one quarter pound cheese and sprinkle over it some salt

and pepper. Mix four well-beaten eggs with three cups of milk and pour over the bread and cheese. Bake in a hot oven as you would bread pudding.

No 43.—Cheese Macaroni.

Macaroni
Salt
Milk
Butter
Cheese
White pepper
Bread Crumbs

Throw into some boiling water some macaroni with salt to taste; boil one-quarter of an hour; when it is a little more than half cooked, drain off the water, place the macaroni in a saucepan with milk to cover; boil until done; butter a

pudding dish, sprinkle in chopped cheese, put in macaroni, a little white pepper, plenty of butter, sprinkle on more cheese, cover with bread crumbs, set in a quick oven to brown; serve hot.

No. 44—Macaroni in Cream Sauce.

$\frac{1}{2}$ cup macaroni
2 tablespoonfuls butter
2 tablespoonfuls flour
 $\frac{1}{4}$ teaspoonful salt
1 cup rich milk

Cook half a cup of macaroni, broken in short pieces, in boiling salted water until tender. Drain and blanch in cold water. Make a sauce of two tablespoonfuls, each of butter and flour, one-fourth a teaspoonful of salt and a cup of rich milk. When the sauce has boiled add the blanched macaroni and let heat over the water.

No. 45—Canned-Corn Fritters.

1 can corn
2 eggs
1 teaspoonful sugar
 $\frac{1}{4}$ teaspoonful paprika
 $\frac{1}{2}$ teaspoonful (scant) salt
2 level teaspoonfuls baking
1 cup flour (powder)

Chop the corn in a single can, add two well-beaten eggs, a teaspoonful of sugar, one-fourth a teaspoonful of paprika and a scant half teaspoonful of salt. Sift two level teaspoonfuls of baking powder with a cup of sifted flour and stir into the corn.

The batter should be of a consistency to drop from the spoon. As the liquid in a can varies, add the last of the flour cautiously. Drop by spoonfuls into a frying-pan that contains a little hot pork fat, cook on one side, then turn and cook on the other side.

No. 46—Tartar Sauce.

Yolks of two eggs, half a cup of oil, three tablespoonfuls of vinegar, one of mustard, one teaspoonful of sugar, one quarter teaspoonful of pepper, one of salt, one of onion juice, one tablespoonful of chopped capers, one of chopped pickles. Make same as mayonnaise dressing (Receipe No. 33) adding the chopped ingredients the last thing. The sauce can be used with both meats and fish.

No. 47—White or Brown Sauce.

In making the sauce one cup prepared stock (Receipe No. 1) is used with two level tablespoonfuls each butter and flour, one-fourth teaspoonful salt and a few grains pepper. The flour, salt and pepper are stirred into the bubbling butter, and when the mixture has cooked until of a yellowish color for white sauce, and of a brownish tinge for a brown sauce, the liquid stock is slowly stirred in. When the sauce boils, after all the stock has been added, it is ready for use.

No. 48—Tomato Sauce.

$\frac{1}{2}$ can tomatoes
 $\frac{1}{2}$ onion
2 sprigs parsley
1 teaspoonful sugar
2 tablespoonfuls butter
2 tablespoonfuls flour

Let half a can of tomatoes, half an onion, chopped, two sprigs of parsley, and a teaspoonful of sugar simmer half an hour, then press through a sieve fine enough to hold back the seeds and parsley. For one cup of pulp cook together, until a light golden brown, two tablespoonfuls, each, of butter and flour; then add gradually the tomato pulp and salt and pepper as needed.

No. 49.—Piquant Sauce.

1 onion (small)
2 tablespoonfuls butter
1 tablespoonful flour
1 cup stock
Cucumber
Parsley
Mustard

One small onion chopped fine and fried with two tablespoonfuls of butter; when nearly done add a tablespoonful of flour, and cook a minute; then add one cup of stock; seasoning with chopped cucumber, parsley, and a little mustard; boil ten minutes and when done add a teaspoonful of vinegar.

No. 50—Egg Sauce.

1 cup sugar
Butter
2 eggs
 $\frac{1}{2}$ cup milk
Vanilla

One cup sugar, piece of butter size of an egg, yolks of two eggs; beat all together; put on stove over boiling water and stir until about the consistency of cream; beat the whites of the two eggs to a stiff froth, stir with half a cup of sweet milk; beat all together; flavor with vanilla and set away to cool.

No. 51—Hard Sauce.

$\frac{1}{2}$ cup butter
1 cup powdered sugar
1 teaspoonful vanilla

Cream half a cup of butter; add gradually, one cup of powdered sugar. Flavor with one teaspoonful of vanilla, or with a grating of lemon rind, or nutmeg. Serve in a mound on a small dish or around the pudding as a garnish.

No. 52—Mint Sauce.

Chop fine a cupful of mint and add to it two cups of vinegar and two teaspoonfuls of sugar.

No. 53—Christmas Pudding.

1 cup suet
1 cup raisins
1 cup molasses
1 cup milk
2½ cups flour
1 teaspoonful soda
1 teaspoonful allspice
1 teaspoonful cloves
1 teaspoonful cinnamon
¼ teaspoonful mace
¼ teaspoonful nutmeg
½ teaspoonful salt

1 egg
½ cup butter
1 cup sugar

One cup chopped suet, one cup raisins, one cup molasses, one cup milk, two and one-half cups flour, one teaspoonful soda, one teaspoonful each allspice, cloves, cinnamon, one-fourth teaspoonful each mace and nutmeg, one-half teaspoonful salt; steam three hours.

FOAM SAUCE

One egg, one half cup butter, one cup sugar, six tablespoonfuls hot water. Cream the butter and sugar; add yoke of egg, well beaten, then

hot water, adding one spoonful and beating before adding another, until all are used, beat white of egg and lay on top of sauce, beating it in as sauce is served.

No. 54—Brown Betty.

12 apples
Butter
White Sugar
Nutmeg
Bread Crumbs

Pare and core a dozen large juicy apples, chop fine, butter a deep pudding dish, place first a layer of chopped apples, some bits of butter strewn over them, then sprinkle with white sugar and grate a little

nutmeg over it, next a layer of bread crumbs, then a layer of apples, and so on until the dish is full, finish with a layer of the bread crumbs; bake in oven until thoroughly cooked; serve hot with cream sauce.

No. 55—Raisin Puffs.

Two eggs, half-cup butter, three teaspoonfuls baking powder two tablespoonfuls sugar, two cups flour, one cup sweet milk one cup chopped raisins; steam three-fourths hour in small cup; serve with lemon sauce.

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No. 56—Raisin-and-Nut Souffle.

$\frac{1}{2}$ cup raisins	
$\frac{1}{2}$ cup walnuts	
Whites of 5 eggs	
$\frac{1}{2}$ teaspoonful cream tartar	
$\frac{1}{2}$ cup sugar	
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1 pint milk	
Yolks of three eggs	
$\frac{1}{3}$ cup sugar	

Chop half a cup of raisins and half a cup of walnuts; add half a cup of boiling water and let simmer for ten or fifteen minutes; add more water, if needed, to keep the mixture from burning. Beat the whites of five eggs until foamy, add one-fourth a teaspoonful cream of tartar and beat until dry, then add gradually, half a cup of sugar and the raisin-and-nut mixture. Pour the whole into a buttered mould, set on a fold of paper in a pan of hot water, and bake about twenty-five minutes. Do not allow the water to boil about the dish. Serve at once with cream, or a boiled custard made of a pint of milk, the yolks of three eggs, and one-third a cup of sugar.

No. 57—Fig Pudding.

One pound figs, chopped fine, one cup chopped bread, one cup of sugar, half cup of coffee or milk, three eggs, half teaspoonful cinnamon; steam three hours; serve with egg sauce (Recipe No. 50).

No. 58—Carrot Pudding.

One pound flour, one pound chopped suet, one pound chopped carrots, one pound chopped potatoes, one pint molasses, one teaspoonful soda, one teaspoonful cinnamon, one and one-half teaspoonfuls cloves, one pound of currants, one pound raisins. Mix thoroughly, pour in steamer and boil hard for four hours; serve with hard sauce (Recipe No. 51).

No. 59—Black Pudding.

One cup molasses, one egg, one cup warm water, one cup chopped raisins, one teaspoonful soda, two and one-half cups of sifted flour, one-half teaspoonful of cinnamon one-half teaspoonful allspice; steam two hours. Sauce.

No. 60—Steam Puffs.

Two eggs, two cups of flour, four tablespoonfuls sugar, four of melted butter, one cup sweet milk, one cup chopped raisins, three teaspoonfuls baking powder; steam one-half hour in cups; to be eaten with maple syrup.

No. 61—Cocoanut Pudding.

One pint of milk, one-half cup of sugar, yolks of two eggs, two tablespoonfuls chopped cocoanut, one-half cup chopped crackers, one teaspoonful lemon extract; bake half an hour. Frosting: Whites of two eggs, one-fourth cup of sugar; put in oven and brown.

No. 62—Mince Meat.

Boil until tender two pounds lean beef, and when cold chop fine, add five pounds chopped apples, one pound beef suet, chopped fine, two pounds seeded raisins, one pound citron, chopped fine, two tablespoonfuls cinnamon, one tablespoonful cloves, one tablespoonful allspice, one tablespoonful salt, one nutmeg grated, two and one-half pounds brown sugar, one quart best molasses, two quarts boiled cider.

No. 63—Mock Mince Meat.

One-half cup of molasses, one cup of sugar, one-half cup of vinegar, one cup of chopped apples, two tablespoonfuls of butter, one cracker chopped, one egg well beaten, one-half cup raisins, spice to taste; cook all together. You can add a little water if this is too thick; this will make two pies.

No. 64—Cold Catsup.

One peck ripe tomatoes; peel, chop rather fine, and drain well; add one small cup of salt, one small cup of sugar, one small cup (or less) whole mustard seed, one small cup chopped celery, one small cup of onions, one small cup horse-radish, or a few pieces in each bottle, three cups of vinegar; stir well and bottle; do not heat.

No. 65.—Chili Sauce.

Twenty-four large, ripe tomatoes, four green peppers, four large onions, four tablespoonfuls salt, six tablespoonfuls sugar, one tablespoonful cloves, one tablespoonful allspice, three cups vinegar; chop onions and peppers fine; slice tomatoes; celery seed to taste; boil two hours.

No. 66—Cold Chili Sauce.

One peck ripe tomatoes, chopped fine and drained, two cups of chopped onions, two cups of chopped celery, two cups brown sugar, three green peppers (use seeds from only one), one tablespoonful mustard seed, one-half cup salt, one quart vinegar.

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No. 67—Cucumber Pickles.

Chop twelve large cucumbers without seeds or skins, four large green peppers and four large onions; add one-half cup of salt, mix well and let it stand over night: in the morning drain and add one cup chopped horseradish, one cup sugar, one teaspoonful celery seed, one tablespoonful mustard seed; mix all with cold vinegar.

No. 68—Peanut Butter.

Take freshly and thoroughly roasted peanuts, shell them and remove the inner skin. Add to the kernel all the salt that will adhere and then chop, using the nut butter cutter, which should be fastened on so as to not quite touch the case of the chopper. This recipe will make delicious Peanut Butter. Put it in a covered glass jar and keep in a cool place.

No. 69—Filling For Cranberry Pie.

Mix one-fourth a cup of corn starch with two cups of sugar; stir into this one cup of boiling water and cook until the boiling point is reached; add half a cup of molasses and half a teaspoonful of salt, one tablespoonful of butter and one quart of cranberries, chopped. This quantity will be sufficient for two pies.

No. 70—Cranberry and Raisin Pie.

One-half pint cranberries (uncooked), one teaspoonful seeded raisins, chopped very fine; add the berries to the raisins and run through chopper; one and one-half teaspoonfuls of sugar, one and one-half tablespoonfuls flour; dissolve the flour in water and stir all together; then put the filling between two crusts and bake.

No. 71—Mince Meat.

One pound seeded raisins, one pound currants, one pound chopped raw meat, one-quarter pound suet, one and one-half pounds dark brown sugar, teaspoonful cinnamon, teaspoonful allspice, teaspoonful cloves, teaspoonful salt, two quarts apples, three pints cider, one orange rind, and one lemon rind chopped: let all boil hard fifteen minutes.

UNBREAKABLE STEEL CUTTERS

A point in favor of this Food Chopper, is the fact that the cutters are made of steel, cannot break and are self-sharpening. They chop in pieces of uniform size—do not mash, tear, squeeze or grind the various substances and the choppers are furnished with:

Steel Cutters—

- No. 10—THE LITTLE SIZE. Furnished with steel cutters, Nos. 161, 162, 164, 167, and also nut butter cutter, No. 165.
- Nos. 15 and 25—FAMILY SIZES. Furnished with steel cutters, Nos. 201, 202, 203, 204, and also nut butter cutter No. 205.
- No. 30—LARGE SIZE. Furnished with steel cutters, Nos. 300, 301, 302, 303 and 304.

USE OF PLATES.

- Nos. 161-201-301. Use for chopping fat pork for sausages, also for figs, raisins, etc., and for pulverizing crackers, dried bread, spices, chocolate, cocoanut, etc.
- Nos. 162-202-302. Use for chopping raw meat, lean pork for sausages, also for crackers, bread and similar food when required in small pieces.
- Nos. 203-303. Use for chopping meat, vegetables, fruit, salads and all kinds of foods.
- Nos. 164-204-304. Use for chopping suet, salt pork, fish, cooked meats, and all kinds of fresh or dried fruit, also any food not required in very small pieces.
- Nos. 165 and 205 REVERSIBLE. Use for making peanut butter. This cutter should be screwed on so as to not quite touch the case.
- No. 167. Used as stationary plate for all work.
- No. 300. Use for chopping all kinds of raw or cooked meat and all kinds of food which you wish to cut or pulverize fine.
- No. 45. Use with stuffing attachment No. 44 on No. 25.
- No. 47. Use with stuffing attachment No. 46 on No. 30.

Directions

The slot in centre of Cutter should fit the projection on the end of the forcer. The thumb nut should be screwed tight enough to give only slight resistance to the crank; for chopping raw meat it should be tighter.

Meat to be chopped should be cut in strips; everything else in pieces small enough to be dropped into the hopper.

Dried bread or biscuit run through the machine will cleanse it. Rinse in hot water before putting away.

Sausage Stuffer

All 25 and 30 Food Choppers are made so that the stuffer attachment can be screwed on and used for stuffing sausages.



STUFFER ATTACH

Furnished at a slight a.

