

**Famous Pointe
Mouillée Club
Recipes**

1901

THE "SHANTY"



*"Friendship is the most pleasant of all things,
and nothing more glads the heart of man."*

FAMOUS
POINTE MOUILLÉE
CLUB RECIPES



A.J.D., D. R. Pepin, C.M., Peter McK., "Blake."

THE "SHANTY," 1891

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OUR PRESIDENT



DEDICATED
TO MY DEAR OLD COMRADE AND BROTHER
"MUSKRAT" DUNCAN

AUTHOR'S NOTE

"Pour être cuisinier, il a besoin de le devenir"

THIS booklet is not intended to rival the art of "Le grand Vatel," nor to eclipse "Ye Widdowe's Treasure," "Ye Accomplisht Cook," nor "Mrs. Beeton" of modern times. It is not in any sense a complete culinary compendium—just a small collection of recipes, the result of over 30 years experience; no experiments. If carefully followed, your appetite will be tickled without impairing your digestion.

THE CHEF.

*Pointe Mouillée Club, Bainsville, Ont.
October, 1919.*

E. J. Waudby



It's me—The Chef. Going into No. 1 Blind.

A Pleasant Appetizer—Not hard to take

Three or four drops of "Angostura" bitters on a lump of sugar, in a tumbler, add a half wineglass of London Dry Gin, or "Square Face," twice as much plain soda or cold water and small piece of lemon rind.



D.R. on his way to the "Cathedral."

Pea Soup—"Monkey" Brand

(For four persons. Time required for cooking, from three to four hours.)

INGREDIENTS: $\frac{1}{2}$ lb. dried split peas
 $\frac{1}{2}$ lb. fat salt pork
 3 onions, medium size
 1 carrot, small, grated fine
 $\frac{1}{4}$ teaspoonful fresh ground black pepper

PREPARATION: Soak the dried split peas in cold water over night, also the pork, to remove some of the salt. Place in four-quart pot with the onions quartered and small carrot finely grated. Add three quarts of water and the pepper, and place on stove to simmer gently until the onions and carrot disappear and peas are thoroughly cooked. If too thick, add a little fresh water until desired consistency is obtained. A great winter dish.

Similar soup can be made with dried white beans or lentils in place of the peas. Dried whole peas can be used, but require more cooking than the split peas.

FAMOUS POINTE MOUILLEE CLUB RECIPES

Finnan Haddie—à la "President Robertson"

(For four persons. Time required for cooking, 15 minutes).

INGREDIENTS: 1 good sized finnan haddie
 $\frac{1}{4}$ lb. fresh butter
 $\frac{1}{4}$ teaspoonful fresh ground black pepper

PREPARATION: Take the finnan haddie, trim off tail and fins, wipe with moist cloth and cut into four or five pieces. Place in baking pan and cover with warm water and put on fire until the water comes to a boil, drain off the water and place lump of fresh butter on each piece of fish, season with pepper and place in oven to bake for a few minutes.



*A.J.D. taking a look round
"Hurry up! I see a bunch near the rush bed—Dash!!"*

Shepherd's Pie

(For four persons. Time required for cooking, 30 minutes.)

INGREDIENTS: Any cold meats, fish, game or poultry,
about $\frac{1}{2}$ lb. per person
8 potatoes, medium size
2 onions
 $\frac{1}{4}$ teaspoonful fresh ground black pepper

PREPARATION: Run the cold meat through cutter, not too fine. Peel, boil and mash the potatoes with a little milk and butter, run the onions through meat chopper and cook gently in frying pan covered with a plate for 10 minutes, in a little warm water. Add the onions and pepper to the chopped meat and place same in enamelled pie dish, cover with mashed potatoes about $1\frac{1}{2}$ inches thick and place in oven to bake until nicely browned.

Irish Stew—"Shanty" Style

(For four persons. Time required for cooking, 1 hour, 45 minutes.)

INGREDIENTS: 6 mutton chops
12 potatoes (medium size)
4 onions (medium size)
1 carrot (medium size)
1 teaspoonful table salt
 $\frac{1}{2}$ teaspoonful fresh ground black pepper

PREPARATION: Cut shanks off the chops and place both chops and shanks in a four-quart stew pot with 6 potatoes, two onions and one carrot, peeled and sliced, the pepper and salt in the quantities mentioned; add sufficient cold water to cover the lot and simmer steadily, stirring occasionally; after simmering for one hour and a quarter add six peeled potatoes, cut in halves, two onions, quartered, and continue simmering for thirty minutes longer; by this time the gravy will have acquired the desired consistency.

Baked "Sea Pie"

(For four persons. Time required for cooking, 45 minutes.)

INGREDIENTS: 6 mutton chops (medium size)
6 potatoes (medium size)
3 onions (medium size)
 $\frac{1}{2}$ teaspoonful fresh ground black pepper
1 teaspoonful table salt

PREPARATION: Cut shanks off the chops; peel and slice the potatoes and onions, about $\frac{1}{4}$ inch thick. In good sized baking pan place one layer of onions and on top of these the chops and shanks, cover with a layer of potatoes and the rest of the onions; add the pepper and salt and about two teacupfuls of water. Cover with second baking pan as lid, and place in oven to bake, watching occasionally; remove when potatoes are cooked through and slightly browned on upper side.

FAMOUS POINTE MOUILLEE CLUB RECIPES

Minced Collops

(For four persons. Time required for cooking, 30 minutes.)

INGREDIENTS: 1½ lb. lean beef steak
3 onions, medium size
Black pepper and salt to taste

PREPARATION: Run the steak through the meat chopper, also the raw onions; parboil the onions in frying pan with a little water; add the chopped meat, season to taste and simmer 20 minutes. Serve with fresh made toast, Worcester sauce or tomato catsup—and boiled potatoes, of course.



The Club property from the bay.

Corned Beef Hash—"Old Reliable" Brand

(For four persons. Time required for cooking, 30 minutes.)

INGREDIENTS: 1½ lb. cooked cold corned beef, having liberal amount of fat
6 cold boiled potatoes, medium size
2 good sized onions
½ teaspoonful fresh ground black pepper

PREPARATION: Cut the corned beef and cold potatoes in small dice, not larger than ¼ inch, mince the onions fine and mix all together, adding the pepper. Place in good sized frying pan, slightly greased with butter or fresh lard, cover with a soup-plate and place on fire for 15 minutes. Stir occasionally, then remove the soup plate and cook for 15 minutes longer, or until under side of the hash is nicely browned. Serve with poached eggs.

Rice Pudding

(For four persons. Time required for cooking, 60 minutes.)

INGREDIENTS: 1 small cupful of Carolina rice
 $\frac{1}{2}$ oz. fresh butter
 4 dessertspoonfuls granulated sugar
 $\frac{1}{2}$ small cupful mixed sultana raisins and
 currants
 1 pint fresh milk
 small quantity grated lemon rind

PREPARATION: Wash the rice thoroughly in cold water, place in deep pie dish with other ingredients and cook in hot oven about one hour until coated with light brown skin. Serve hot or cold.

Bread and Butter Pudding

(For four persons. Time required for cooking, 20 minutes.)

INGREDIENTS: 6 slices of bread, not less than one day old
1½ oz. fresh butter
4 dessertspoonfuls granulated sugar
1 small cupful mixed sultana raisins and
currants
2 fresh eggs
1 pint milk

PREPARATION: Cut the bread into slices half-inch thick, butter generously, place in deep pie dish, sprinkling raisins, etc., and sugar on bottom and between each layer of buttered bread; whip the eggs and milk together and pour over bread in dish; cook in hot oven 20 minutes, until upper layer is golden brown. Serve hot or cold.

Omelets

(For four persons. Time required for cooking, 10 minutes.)

INGREDIENTS: 6 new laid eggs
 $\frac{1}{2}$ oz. butter, or teaspoonful olive oil
pepper and salt to taste

PREPARATION: Beat, but do not whip, the eggs in a bowl with half small cupful of cold water. Add pepper and salt and any desired mixture to be contained in the omelet, such as minced cold ham, finnan haddie, cooked minced calf's liver, kidney, cheese, chopped fresh parsley, onion, sweet herbs, etc., etc. Heat the butter, or olive oil, in 12-inch frying pan, over bright fire, and when hot pour in egg mixture and cook slowly until sufficiently set to fold up. A good omelet should be soft in centre and not more than a quarter of an inch thick.

Welsh Rarebit (that won't be stringy)

(For four persons. Time required for cooking, 15 minutes.)

INGREDIENTS: 1 lb. good Canadian cheese
2 eggs (yolks only)
 $\frac{1}{4}$ pint sweet cream
1 teaspoonful mustard (dry)

PREPARATION: Chop up and melt the cheese in an enamelled frying pan, or chafing dish, beat together the yolks of the eggs with the cream, adding the mustard powder, and pour into pan with melted cheese, stir for a few minutes and serve with fresh made toast.

N.B.—A dash of beer or porter (if you can get it) will greatly improve this dish.



C.M. and F.L.W. after a good day's sport.

Fresh Mushrooms—(*Agaricus campestris*)

SEE THAT YOU GATHER THE RIGHT KIND, usually found in old pasture fields, at sunrise. Peel and cut off stalks, place on slices of buttered bread, removing crusts, in baking pan with a small lump of butter on each mushroom, pepper and salt to taste, cook in quick oven until tender and serve on hot plates. Avoid old wormy mushrooms or any fancy toadstools. Don't try experiments unless you have a doctor and stomach pump handy.

FAMOUS POINTE MOUILLEE CLUB RECIPES

“Muskrat” Cocktail (to be taken 15 minutes before retiring)

1 teaspoonful Howard's bi-carbonate of soda in half-tumbler of cold water. Try it! It will ensure a good night's sleep after a hearty supper. No disturbing effects.

GOOD NIGHT!!



D.R. and Joe coming in through the reeds.

FAMOUS POINTE MOUILLEE CLUB RECIPES

Menus for a Week's Outing

MONDAY

Lunch: Cold chicken or cold pie, boiled potatoes and jam turnovers.

Supper: Finnan haddie, boiled potatoes, jam.

TUESDAY

Breakfast: Porridge (rolled oats), sausages, hashed brown potatoes, tea or coffee and toast.

Lunch: Pea soup, cold corned beef or cold boiled bacon, cake.

Supper: Beefsteak and onions, boiled potatoes, pumpkin pie.

WEDNESDAY

Breakfast: Porridge, bacon and eggs, tea or coffee, toast.

Lunch: Shepherd's pie, bread and jam.

Supper: Irish stew, bread and butter pudding.

THURSDAY

Breakfast: Porridge, corned beef hash, tea or coffee, toast.

Lunch: Pea soup, cold meats, Welsh rarebit.

Supper: Sea pie, rice pudding.

FRIDAY

Breakfast: Porridge, omelet with bacon, tea or coffee, toast.

Lunch: Pea soup, broiled chops, boiled potatoes.

Supper: Minced collops, mashed potatoes, pumpkin pie.

SATURDAY

Breakfast: Porridge, bacon and eggs, tea or coffee, toast and marmalade.

Lunch: Corned beef hash, cake or bread and jam.

Supper: Home, sweet home!

General Suggestions

SIMMER sausages in frying pan with sufficient water to cover them, for a few minutes before frying.

Mess pork sliced thick and similarly treated is a good substitute for breakfast bacon.

Keep any left over cold potatoes. It only takes 10 minutes to chop them up and hash brown in frying pan with a little butter or bacon fat.

Cold coffee can be used to advantage in making fresh brew.

Don't forget to put salt in water when boiling potatoes and other vegetables; this also applies to porridge, quickly and easily made from Quaker Oats.

Don't attempt to bake bread; buy it whenever you get a chance.

As a substitute for fresh milk Klim is better than the condensed article. It keeps indefinitely and the flies do not like it.

A few yards of mosquito netting will always be found useful to keep flies off game or fish in early season and to make minnow net for catching live bait. Include in your kit a roll of adhesive tape.

If you belong to the W.C.T.U. substitute essence Jamaica ginger for gin, etc.

FRESH FISH can be cooked in many ways. Trout, bass and perch are best fried in a little pork fat or butter. Perch should be skinned before cooking. After washing the cleaned fish, dry with clean cloth and rub on a little flour, cook slowly. A good sized doré, baked in oven with some sliced onions, is very appetizing. Place the fresh cleaned fish and sliced onions in baking pan, add $\frac{1}{2}$ teacup of water and an ounce of butter, pepper and salt to taste, cover with second baking pan and bake in moderate oven until thoroughly cooked through.

JAMS, cake, pastry and cold meats will, of course, be brought from home. At the beginning of the season it is well to stock some general supplies, viz., tinned corned beef, sardines, baked beans, jam, marmalade, pickles, Worcester sauce, biscuits, Klim, Quaker Oats, tea, coffee, sugar, rice, split peas, beans, currants, raisins, pepper, salt and mustard, salad oil and vinegar, Angostura bitters, essence ginger, Howard's bi-carbonate of soda, Duncan splits, Adanac soda water, soap, washing soda, Dutch Cleanser, candles, coal-oil, toilet paper.

If the weather is warm and ice cannot be procured, use your perishable supplies first. Don't take any chances; ptomaine poisoning will spoil your outing.