1929–1932
quested by Go to From Byron Va.

Sauvignon - 2/4

Sliced bread in corned beef - 2 crabmeat - 2

2 large and 1 small bunch of grapes to top

Honey dew melon, sliced lemon - on center of plate and a small bunch of grapes to top

Bread in corned beef - 2

Crab seized in an ale

Half broil a chicken - a

Leaf, sliced with paprika

Said to be a rock crystal plate,

But the dish - gold effect.

1st Course - Honey dew melon, sliced lemon - on center of plate and a small bunch of grapes to top.
6th Course—Strawberries a la mode. 

Served on a large platter, covered with ice cream and topped with meringue. 

Dessert—Angel cake, served with fresh fruit and whipped cream. 

Coffee—Served in small cups. 

Buffet dinner was held at 7:30 p.m. 

Pots of flowers were set out on the tables. 

Mushrooms were served with cream sauce. 

Cabbage rolls with sauerkraut. 

Lettuce, with poached eggs. 

Mashed potatoes and gravy. 

Peach or apple pie, served with whipped cream. 

Slices of ham and cheese on oatmeal crackers. 

A fruit platter included apple, grapes, and kiwi. 

Peach salad was also served. 

Peach cobbler. 

Ice cream was served in silver bowls with chocolate sauce. 

Dinner ended with with a heart-shaped angel cake.
Toasted chicken, with green chili, chopped almonds, a carrot, garnished with parsley, tomato, and small potato, cut in sticks. Buttered 4 cups rolls, pork outside, 1 cup raw peas, 1 cup cabbage, 1 cup potatoes, in dish, also 4th

Cabbage and meat thick

crack

For a platter, I recommend 8

Crock, and

platters, with

cheese balls.
5th - large bowl of fruit and some
fromage frais. A layer of caramel was
placed (unsure) and nut cream placed坚定不移 in the centre on three plates. Fruit cake
and jelly were served. The quiche was
topped with some small nuts and grapes. The entire plate was passed, especially the
cereal, the coffee was at

(café)

next a small plate with a piece
of ham and some bread packed in a glass with one on the other, with
red and green olives. A bottle was
disinfection, too.

Sourdough: First it fermented then
was folded and baked. I'll explain.
Brunch - Eggs and bacon.

R.C. Breakfast

Strawberries

Coffee

Eggs as usual.
A setting of dishware

breakfast is always in rice with meat,
takes with rice at point lace coverings;
serve with silver flounce. Brooklyn.
with parsnips in a 12 C. plate. 2 large
silver baskets with nuts on further
side. 4 large green or red apples.
serve plate with an octagon plate.
fill it with fruit drops.
place teacup on lettuce box and 2 pork
and slices on it; stuffed celery, small
square, 1/2 of with cauliflower.
with grated yellow egg; toast long.
toast with small butter. Beet and salad
on it. 2 wedges of cheese on.

Fill glasses & water a glass. (large
tub in it.) Then tomato soup with
whip cream & crackers.

A large plate then fixed chicken.
ham, potato

Another large platter of greens, sur-
combed by stuffed sausages & stuffed
watercress. Served corn in large
silver bowls. (serve two dishes.)

Silver knifes stuck with more

fancy flower butter. Hot rolls; a

prettily salade, mounded high, then
dress with pastry. An cheese straws.

A large platter of fruits on the

large platter of fruits. A huge

large platter on the silver tray & bread.
cocktail in library on silver tray, covered with purple napkins, black flowers on end, washed by butler.

Table with delicate pink tablecloth, embroidered napkins on each side, small white flower pot on each side. Dishes with same napkin and beautifully service plate. Also purple matting & wine glasses, no crochet dishes. Brown bread with a slice. Rest of peaches.

Large cloth sheets on table, under large square meat plates, one on either side. Small round plates with salt & peppers.

First course - fish dripping from plate set on silver platter, containing idea & Chinese peppers. Soft stuffed celery in silver bowl, passed full by smaller bowl of chopped pickled onion, another dish of stuffed no creamed, whole was put on top of each.
\[2^{nd} \text{ day: clean up & some pots with lemon flaxed inside; crackers & fried chicken & home pickles placed on appetizers + corn; let a couple of rolls fall in lettuce leaf + cheese shaped like a carrot with leaf of parsley, at edge in between; various pastries with cheddar crackers; large platter of frozen raspberry ice; melon shaped with white cream on outside; individual angel cake + coffee in library.} \]

\[\text{Lunch:} \text{ mrs. E. C. Marshall, cocktails in living room, fruit cocktail in dishes of ice on small plate sitting on dinner plate; beautiful silver platter center & napkins to match; silver monogrammed butter dishes; silver goblets with ice. Other items: huge filigree silver bowl with pink radiant roses & large blue dolphin as center piece; 2 massive candlesticks on each end also 2 lovely filigree & curled nut dishes on each end; 4 fried chicken, corn potatoes & fresh green peas, rolls} \]
and delicious meat pickle. It stood all in it; 3st alphabet salad with dressing passed. Cheese crackers; raspberries in tallarina brought in & placed on dessert plate along with white fish. Pork & beef on plate. Lupine nuts passed all along.

**Lunch**

Mrs. Harry Guggenheim gave cocktail with green olives at bottom of green glass in library.

Table merrily with Italian embroidery cut (green & yellow) with tasseled on & corners. Centerpiece green glass bowl with yellow grapes. 1 large salt & peppers in green glass; green glasses; green ashtrays; fat green wine glasses; magenta Italian service plates of bread & butter. Butler uniform black & white stage pants, long tails black coat; maids in green satin & white aprons.

1st Course
an early receipe in 8 triangular shape Italian dishes, all on two wintert
Pickled artichokes; sardines; chopped
up celery in vinegar; Salmon; boiled
eggs cut in half in mayonnaise dressing;
salad cups, drinks on ice; slices of
ham; antipasto. Passed thin
wafer & sliced bread in two with
baskets with linen piece.
2nd course — Half breasts of chicken in
so china platter surrounded with
browned potatoes cut in balls;
powder wine; passed bread in
baskets; long string beans; and
steamed spinach.
3rd — Another lovely service plate, then
finely chopped pie in pyrex dish
passed, already cut, served myself
passed sugar & cream with this.
Spoon and 3 prong fork used to
cut this with.
4th — Tangerine bowls on ice next on plate;
served before one. Bowls take 3 pieces
of cut ice in water. Put these
sliced and large bowl of huge
black cherries & the stems passed.
One placed in ice juice bowls
chilled, as coffee. Cigarettes passed
coffee & to be given 5 or 6 passed on.
Dinner
Mr. & Mrs. John Harris
Table appointments lovely, hand-made Frenchian tablecloth, red and white, put together with forget-me-nots to match with monogram, lying on silver service plate. Center piece huge silver ewer, with cheese arrangement, 7 blue and baby breath. On each side a silver horse with wine and polo stick. Further on a large 3-pinion candlestick holding 3 red candles each. Red thick quillets with white square lace, same kind of wine glass. Extra large silver salt & pepper.

1st course - Honey down - melon

2nd course - Bouillon

3rd course - Stuffed liver & butter sauce in boat

4th course - Stewed chicken with pineapple graters, mashed potatoes, asparagus

5th course - Lettuce & tomato, cheese

6th course - Huckleberry & sort of pudding
1. Carving table in large service plate on silver service plate. This placed on silver service plate.

2. Replaced by good looking china service plate. Served with boiled potatoes, small pieces of toast, celery, olives, terrine or cold cuts.

3. Tidbit in silver service plate replaced by dinner plate. Served with turkey, small balls shaped Irish potatoes, cold parsley string beans, hot braised peas, croquettes, charmoula, cranberry jelly, and hot rolls.

4. Salad plate & green-urned stuffed tomato with cream & nuts.

5. Good fruit dessert plate with same high fork. Banana compote with ice cream & whipped cream mixed, passed with chinois cake, whole, but sliced.

Mrs. Newman's January

1. Apple bread & orange juice cocktail served on small round toast, small green olive or a cracker, hot stuffed olive with dates or wrapped around nut at table, place with a small message for each.

2. Shrimp cocktail served in glass compote under green ice, butter in shape of rabbits, celery & olives.

3. Stuffed quail on toast in nest of lattice potatoes, hot rolls, jelly.

4. Blue artichokes with Hollandaise sauce, crotons.

5. Hams, lettuce & French dressing.

6. Assorted ice cream with lobsters, fingers, apples, empty, read with colored nuts on top, fudge cakes with roses, yellow cream with roses, green jelly, candy, small different colored nuts.

7. Coffee, Chiffon, crackers, nuts.

Sundaes

Clear soup
Grapefruit & orange from salad lemon ice served in a pineapple coffee.
Mrs. Sholes Club Luncheon

1. Green pea soup & crackers
2. Ham sliced on silver platter; chicken & mushrooms in large brown butter shells; rolls, while cauli-flower with brown potato balls; sweet pickle & relish
3. Grapefruit salad & cookies
4. Frozen nut cream, sliced, with soy may dressing and fruit cake
5. Coffee in library

Mrs. Noakes Club Luncheon

1. Consomme & crackers
2. Half broiled chicken with salad, rolls, buttered, stuffed
3. Fruit fruit salad
4. Frozen mold ginger cream, sliced while dessert cake, sliced
5. Coffee in library
Mrs. Ferguson's Party

1. First courses:—Served made

basket holding a fine mixture,

2

chuckers all on small slice

plate with paper base alike, this

sitting on large dessert plate. Passed

as if & a large green platter with

two glass dishes together, olives, &
pickles surrounded by small,
toasted bread with caviar, also

warmed with anchovy paste, celery

stuffed with cheese & olive on top

2. Plate of turkey, jellied cranberry,

hot roll; passed stuffed squash

and corn pone.

3. Stuffed tomatoes with chopped celery

chopped cucumber on lettuce, etc.

melted moose and red pepper on top.

4. Ice cream in round mold, orange

ice on outside with pure cream

inside, sliced; passed the

whole pound cake also sliced;

small French cakes, glazed nuts,
mints (double with chocolate kisses).

5. Coffee in library with dates

surrounded with cheese, straw

batter.
Mrs. A. E. Barlow Dinner

Evening Supper
1. Chilled bouillon & crackers
2. Baked chicken, steamed apples, corn, butterbeans, green cucumbers, peas, and watermelon rind & cheese, potato chips & rolls.
3. Pommes tomates, whole, in center of lettuce; with cream cheese & nuts in center-crackers.
6. Peach ice cream & coconut cake, coffee & candies at table.

Breakfast
1. Scall omelette
2. Ham with scrambled eggs, hot biscuit, then waffles with either sour cream honey, maple syrup or marmalade

Coffee

Sunday Dinner
1. Baked corned beef, nuts in small dishes
2. Fried chicken, large boiled potatoes, onions, onions in sour cream breadsticks, cucumbers pickled, butter
3. Carrot orange salad, cut in two with vinaigrette sauce, on lettuce & squares of cream cheese, crackers
4. Oatmeal ice cream, strawberries on top, coconut cake, candies, cigars, cigarettes
1. Roast beef and milk
2. Fried chicken, rice, tea, eatables, stuffed cooked tomatoes, corn, butterbeans, watermelon, and pickles, first rolls.
4. Tiramisu on large platter, muffin cakes sprinkled with sugar, linen table cloth & doilies. Red goblets and red service plates; 1 tall branch candlestick, red candles burning. Large red glass bowl with red roses, daisies, and ferns. 4 large alcan salt & peppers. Set in布局: dishes & remnes.

Mrs. B. H. Larkin (football day)

Buffet Brunchen

Sage table with all over net a & salt cloth, silver bowl & o' piecesars. One or a large piece of ham, on cakes, potato chips, white biscuit and at other end 2 large bowls with beans. 2 large bowls of sliced meat & at

Tomato juice & crackers served from side table. Coffee. Pizzelles. 2 small bottles cakes and catties.
Mrs. Frances Bridge Luncheon

1. Green salad plate—Color white lettuce with crab meat salad (cut up celery + paprika and warm dressing all over it) 1 artichoke and bunch of cucumbers. Brown biscuit and make deviled crackers.

2. Platter of broiled chicken on squares of toast surrounded by thick slices of dried apples. 2 large ears of cauliflower, cream sauce + redskin pepper; large stuffed green pepper; hot biscuit; marble cake; beautiful mold in berry; inverted chow-chow pickle & applesauce.

3. Molded frozen tutti-frutti cream with egg nog sauce; whole angel cake & slices.

Mrs. John Anderson's Bridge Luncheon

Cocktail in small green glasses.

1st
Stuffed heart of celery.
Small round crackers with cheese paste, striped with olives.
Black olives, bread with caraway and pimento pepper.

2nd
Quail on toast, surrounded by mushrooms, all on large silver platter.
Baked Tomatoes on silver platter.
Small French green peas
Bakery biscuit & hot rolls
in silver bread trays with mat
Coffee

Restaurant cream with sported
eggs and dressing, Devil cake
large salted peaches.

Mrs. Walker's Club Luncheon

Table Setting
Face mats, large green outer linen,
2 smaller ones & 4 green candle
sticks, all bowls with greenery
red berries, bread w/ spring, etc
from the garden.

Clam meat with toast 

Clams

Creamed chicken & mshrooms
in
Baked cases surrounded
by fried orange slices.

Stuffed braided tomatoes w/ small
pears, bacon on top.

Hot biscuit. Boiled ham

Green peas

Grapefruit salad on white lettuce

Wilted artichokes in center

French dressing passed.

Bakery biscuit

Large square proven cream
w/ nuts.

Drizzled Passed

Small Still cialis

Coffee in library.
Cocktail

1. Brochette with rice lemon and toasted toast.

2. Birds on toast, slices of apple and rice croquettes all on silver platter.

3. Large bowl of cauliflower with strips of bacon.

4. Side of Japanese dish of lump

5. salad and seaweed

6. Hot Early dinner rolls

7. Antipasto plate

8. Angel cake with almonds, nuts, white cream filling and maraschino crumbs all on figs. Little meringue cakes with it.

Coffee in library.

Mrs. H. Haywood's supper

1. Cocktail in library

2. Brochette with lemon and toast.

3. Birds on toast, slices of apple and rice croquettes with parsley on top.

4. Salad surrounded by sliced egg and served cut in pyramids with

5. Pickled salted limon and

6. Greenfruit and orange salad on lettuce

7. Mozzarella square with nuts inside and decorated on edge with whip cream and posture the corn
Mrs. Wells Lunch

12:30 PM: In Library
1. Eggs, bacon, toast
2. Tomato soup in bouillon with whip cream & fresh toast
3. Brie on toast, stuffed with red bell pepper, pecan, and mustard
4. Carrot salad, cheese, and buttered biscuits
5. Chocolate for tea with ladyfingers, nuts, whipped cream, etc.
6. Cake in library

Mrs. Albert Jones's lunch
at card tables.

1. Wine & cheese
2. Chicken a la king, mushrooms, and asparagus with a mushroom sauce
3. Frozen ginger peel with coffee, dressing, and dollop of cream
Mrs. William B. Henderson

1. One cup celery a spear of onion
2. Buns on toast with a small
   with potatoes on end with
   parsley trimmings. Silver bowl in
   center of table. With cooked white
   grapes. Hot rolls. Cake
   dish. Small sliced beets,
   carrots.
   Antacide pickle sauce

3. Platter of sliced tomatos. Green
   lettuce, pickle whole cucumbers
   cut in thin slices, a delicious
   broccoli in bowl in center of
   tray. Cracker and cheese bellas
   packed in another dish.

4. Manhattan pudding. Frozen
   melon moulds with
   whipped cream and
   strawberries covered in
   lemon curd and
   mint.

Mrs. Faughn House + Mrs. Hiller, the

Table set with green linen a table cloth

Central 3 fruits vases with pink
snapdragons. Plan mirror in front
of this with primroses, ferns
pink + lavender cactus from
containing mirror. fern glass.
fall in shape like mini
women with arms up to disk holding dish for salted almonds clusters of milk & coconut carmel cheese in all crackers wormed with cream cheese & four salted pecans star shape on top;
tray of lettuce dressed with tallow inside glass dishes with lettuce leaf & green molded salad passed first & all with other things Small round
wedges of meet & bread
butter letter P Punch pink from another table & put on salad dishes

Mrs. W.B. Jones tea
two repousse silver services at either end; each round
wheels passed Russian tea with cloves floating about
a lemon; platter of different shaped small pieces of light bread with fruit at edges, red
plums on top; yellow
mints; in another room
all fruit ice squares of
cake ice & in middle with roses in green & pink on top
1. Grapefruit salad with green molded jelly moulded, round, molded.
2. Hot toast, then a dish of fish flaked mousse.

Charlottesville, Roane & Coffee.

(Cont. next)

Carpaccio—brightly colored fall flowers, gold candles in 3-prong silver candlesticks at each end & table. High foot of red Venetian glass. Pale linen linen service plates, lace d$$$$$quilt separation service plates from small round ones which were red & gold.
1. Carpaccio, white fish of egg grated in a 3 compartment glass & shallow dish. Tuck & dip into this service. Pounding toast. Shredded onions & flavor carpaccio.
2. Creamed tomato soup with whipped cream & cheese straws.
3. Turkey, walnut dressing.
can be a sweet potato, fresh peas, Brussels sprouts, cranberry pie with pickled peas — as a center: 1 1/2
meat turkey arranged on butter plate and
meat in oak plate and cranberry.

Poppy rolls are brittle.

4. fruit as at one huge dessert plate
mayonnaise on a warm 1 c. with
fresh peaches, fresh raspberries
and strawberries, jellies, black grapes,
lemonade is a colorful
rum about it? Royal puff wafers
accompanied this.

5. Individual turkey according to
slices a pumpkin for more
thank cakes.

6. Demi-tasse or large cups of tea.

<table>
<thead>
<tr>
<th>Item for Buffet Supper</th>
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</thead>
<tbody>
<tr>
<td>Small tarts for table.</td>
</tr>
<tr>
<td>Deviled sweet peas.</td>
</tr>
<tr>
<td>Cream cheese.</td>
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<tr>
<td>Plated from china bowl</td>
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<tr>
<td>Plated from china platter</td>
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<tr>
<td>1. Chicken salad on lettuce;</td>
</tr>
<tr>
<td>Sliced from Boston basket, hot rolls</td>
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<tr>
<td>Buffet tomatoes with mayonnaise, cheese, mint, etc.</td>
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<tr>
<td>Pot of cheese dip, pipe organ.</td>
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<tr>
<td>Watermelon, mint juleps, salted almonds.</td>
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<tr>
<td>2. Clear to orange melon, cold cut for four (orange ice outside a bit of cream inside) with spice</td>
</tr>
<tr>
<td>carried all around cake.</td>
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</tbody>
</table>
Mrs. Child's Banquet Tea

Hannam's Scente Punch on Silver Stand on a silver tray, with punch cups.

2 glasses filled by piece of mirror centre, with 2 roses filled with roses, delphiniums, etc. 4 green candle sticks with pink candles. Silver cake basket with assortment, Hannam's cakes, one plate with cheese straws. Tea in metal bowls on tray, bunches of paper roses, all on one side, salad-lettuce on plate - lettuce leaf like a cup, half a half canned peach, filled with walnuts and bacon finely chopped celery, apple and nuts) tipped with a red or green cherry. Little round & green kitten (or something like that) plus assorted cheeses inside fancy wafers.

Blanks to make:

1. Honey dew melon
2. 3 section dish with celery, peach, pickle, green & ripe olives
3. Baked chicken, 3 section dish with fresh peas, corn & potatoes

Bread dish with small biscuits
Asparagus on toast: Ice tea

4. Lettuce salads - Thousand Island dressing
5. Strawberry ice cream & pound cake
Squab chicken
Bone turkey
French artichokes

Receipts for kitchen

Several

Bread

Almond

Pudding

Cake

Cherries, etc. on butter

Custard

Apple pie

Fish

Beefsteak

Cream

Pancakes

Gravy

Green peas

Broth

Peaches

Vegetables

Dried apricots
2. Close bread & butter plates
were first served with a bottle of

3. Rum (alcohol for water):

4. Currant sauce for pork or fish

5. When plate: a half dinner of cold

6. Fresh pineapple — lathered around it.
   Syrup, cream, cake, ice cream, fruit, punch, champagne.

8. After dinner at Clay's.

Euros Stimson's (white eggs + State)
Garden Tea Party

Tea & cake
Coffee + sandwiches
Hotendoza (as + toasted ad)

Christmas dinner

Face cloth--green moss filled with
pumkkin, alternated with gold
and green fillers with glowing
flowers down the table length.

Sunday night Supper

Turkey, ham, fish fillets, horseradish
beets, fruit salad, cake, Baltimore
sauce, apricots and bread.

Served:
Small peas, red turnip, carrots, small
potatoes, small peas. 
invitations

Usually mail (American type mail)
invitations, sealed by hand
(hat to send, answers by hand)
coated with a good crest which was
written in ink?

"In honor of the French Ambassador
and Madame X"
underneath, partly imperceptible, partly
written, appear these words
Mrs. Gardiner requests the pleasure of
Senator X and his wife
company at dinner
on Tuesday, June 14th
at eight o'clock
subscription dinner
Send dinner coat in less than a week

Cutler piece for dinner
always with their brochettes

1 - Chopped beef
2 - Fish
3 - Veal, grilled
4 - Squab, duck
5 - Chicken with sauce

Salad and fruit: grapes, melon, pineapple

Coffee
Salad

1. Fresh chicken with pecan stuffed tomatoes, pear and whole
2. Ice, bread, cream, cake

Mrs. Harry Byrd's lunch

Toast, with caviar on top, then a slice of tomato, then a small red beet, then a slice of egg, mayo, then a spring with stuff cream and topping this, also a cocktail.

2. Half boiled chicken on toast, garnished with baked pecans stuffed with crab-apple jelly, mound of large lemon slices, and 2 tomatoes stuffed with corn and bread crumbs, Rolls

3. Pear sauté with strips of crepe, white grapes, tarragon dressing

4. Pear trifle, filled with fig ice cream

Soup

Fried chicken covered with white gravy,  hot biscuits, corn on the cob, peas, jelly, hot bread

Roosevelt's Sunday Supper

Breakfast

Peaches and cream with butter and bacon or sone herring

Toast & hot bread & coffee
Dinners for Sen. Mrs. W. Bailey
at mansion - Jan 1931 [St. Gov. & Mrs. R. T. Fountain, Speaker of House & Mrs. Smith]

Table: 2 long Venetian lace cloths.
- Silver goblets and service plate
- Center piece & side baskets with orange (red) roses, & yellow snapdragons with many yellow candles in large silver candle

1st = clean soup, celery, olives & crackers
2nd = fish mousse, small with potato & small thin toast
3rd = turkey (with apple on each end), dressing cranberries, asparagus, gherkin pickles, but rolls.

4th = grape fruit salad with avocado pears and cheese (made like a long crout) - water biscuit
5th = gelatin molds of cream, tutti frutti with orange ice on outside, whole coco-nut cake

6th = Coffee & mints in library

12 large breasts of chicken - surrounded by rice, flanked with artichoke hearts stuffed with sweet baby onions

Fresh green turtle soup

Soup with oranges - strawberries

Pommeine salad

Crepe Suzette

Chickens with rich brown sauce generally served with port wine and garnished with...
1. can of green gafe peach and in their syrup adding a little sugar and cook as dinner the syrup, after peeling 2 3 peas. 4 5 home. Serve with mustard chicken duck or grilled steak.

Use pineapple rings with chicken.

1. Grate juice, one clove, one slice in shaken 150 & 300
2. Fresh figs with poached chicken
3. Sesame eggs with shaved fresh tomatoes.
4. Porridge with apple sauce or toast.
5. Cup of tea or cocoa Cake

COCKTAIL SUPPER

Cape flake cocktail
Soup
Tried chicken with melon and well homing
Preserves & peaches for dessert.

Oct.

Arden Butts Punch for Mrs. R.
Carrot soup
Asparagus soup (cherry)
Choice green beans nice
green peas, spinach
Tomato & lettuce salad, mozzarella cheese, dress of
Bermuda peach ice cream with fresh
peaches, apples & on ice
Cream cheese, cranberry jelly and coffee

BUFFET SUPPER (a little too)

Sage turkey, Virginia ham, two dishes of
fruit salad, navy beans, creamed chex, guacamole, sandie cakes, crutter deeks, coleslaw,
Cracker Butten biscuit, croissants, etc.
State dinner - $7.50 plate by Rancho

Christmas dinner

Turkey, roast beef, lamb, ham, etc., with

Sauce - lettuce and alligator

Panna cotta, also ice cream - no iced water in

State dinner with melted brown sugar poured over each resembling goal

Pheasants or quail, etc. (97.50 plate by Rancho)

1. Lobster cocktail with rich sauce
2. Green turtle soup full of sherry
3. Filet of sole - white sauce covered with tarragon and mushrooms
4. Venison steak with creamed dressing
5. Lettuce, potato, horseradish dressing
6. Pudding

Pressed duck with cucumber salad

Presidio Salt Fish

Chicken with rice, braised bean and rolls

Bavarian cream with preserves and cakes

Wine, see tea made at table by Mrs. R.
Barbados or West Indian rum cocktail
and fresh carrots with lentil hot cakes
with sour cream

2. Stone crab

3. Gelatin soup with cherry

4. Individual bowlet of chicken
   with wild rice and asparagus
   or spinach baked with cheese
   or broiled with hollandaise sauce

5. Tomato and eggplant

6. Cordial with coffee

Early dinner described

Pale yellow atmosphere; long flat mirror, a
gold plated Venetian glass, filled with yellow
flowers, blue cushions and a few pinky
bronze half open roses. Four candlesticks, five
long yellow taper, one yellow candle, rose petals;
yellow wired chiffon, tiny silver cats footed
exages for variety, gold velvet goss and service
plates; yellow damask napkins, with cut
monogram lettered on plates.

1. Baked lemon meringue, wafer slice and lemon and
   wafer knife and bubbled egg. Poached eggs,
   toasted cheese bread, snugly wrapped white
   button popishes and huge ripe dates

2. Small fresh trout painted in half shells
   lemon; toast new potatoes boiled in onion
   sponge jacked, squeezed with at last minute for
   chowder, doubled and dusted with powdered
   pepper and on them nearly fried

3. Guinea hen, stuffed with dry bread crumbs
   and wine, flavoured with mixed fried onions,
   with sour cream sauce and for salt
   pork and roasted to a turn. No vegetables but
   two cups of tart red cherries, the jacket
   white, with mixed and butter sauce with
   big English volutant meat sitting on top.
4. In sauté metal a great silver pot of
potatoes au gratin, juicy green, with two sauce-
leaves with a choice of oil, saffron or plain-
melted butter — a sulfur mustard, a crunch
with 1/2 dry mustard. (Served with that way
at the Hague at Cafe Royale)

5. Homemade vanilla ice cream, most much sweet-
but creamy, sauce was chopped fresh
strawberries blended with whipped cream into
which has been put a little lemon juice
the zest of an orange or a glass of tart
current jelly, mincemeat of red currant, flour
margarine, little macaroni-like cakes, nuts
and marshmallows and white of eggs, dropped
on dry crackers and baked crisp

6. Coffee in drawing room

Dinner

Fricassee: Two large with peas, lima beans
firm, high bell pepper filled with small silver comma's filled
with atmosphere + Thai leaves

1. Cups of chilled balls of honey dew melon, lime
juice in which fine sugar had been
disbursed and field mint leaves chopped to
pulp has been sparsely sprinkled

2. Baked red bean soup — vegetables had been
strained but an island of Tomorrow shown
on top. Tiny painted rice mound rolls with
center of camouflage, melon chipped meat
bars, slice of apple, taquito, apple ginger

3. Baby broccoli, split, citrus, and served in
slow cooked stew with butter alone — no sauce
on vegetables — but a tray of bread, while, what,
bread — the melba toast, slices of rye and
white bread on center. F shall brand, hot
rolls on other end of tray

4. Broiled fish topped with a creamy
mixture of sauce, deeply brown without
margarine, sherry, decoration of pork
whisk
1. Peaches or raspberries in sweet red wine with the skin of shaved almonds.
2. Strawberries, fresh pineapple, and peaches.
3. Orange and grapefruit sections, dried apples, and strawberries with sherry sauce, flavored with brandy or Calvados.
4. Topped with custard, watermelon, and cantaloupe, and baked with white cooking wine or sparkling grape juice and stuffed with fresh cream.
5. Sponge cake in mold with apricot jam, filled with strawberries or peaches.

Mrs. Geo. Ross Paris serves Nov 27:
1. Cocktail in Silver
2. Honey dew melon, tall cocktail
3. Barbecued chicken, glazed sweet potatoes, platter of tomatoes in house with little sauce, topped with green peas, sliced with mounds of cream in it.
4. Weather pudding

Lunch:
Stone soup with cheese, wine.
Irish Coffee

Summer Shrimp cocktail

Roast beef, sour cream sauce

Mrs. Godfrey's Chicken

Tomato soup, celery, olives, broccoli

Field salad with Thousand Island dressing

Potato salad, cucumber, pickles

Coffee, iced and regular

Ice cream and sponge cake

Lime, Pina Colada, Trifecta

Salad—apple, celery, grapefruit, Salad
Turkey at 8 o'clock. Soup

Plum and melon fruit salad or lettuce

Mustards, ketchup, olives, cafe au lait.

Supper

Garlic soup.

Garlicky stewed chicken or roast duck or both on the side. Garnish in various ways. White bread and soup. Grilled cheese, breaded chicken, salmon flaked, omelet, and a free cheese, salad or greek style, potato salad, or bean soup. Grape salad and one dessert. Angel food cake with lemon filling and whipped cream. Red and white peppers and cheese.
Cullen shores lunch:

- Lemon tarts filled with lemon cream
- Breaded fish sticks from recipe
- White meat only of turkey on huge tray with bread stuffing in center
- Gravy, hot buttered rolls, creamed vegetables, creamed broccoli, sweet and sour pickles on relish dish; ambrosia on wide silver platter.
- Manhattan pudding with angle cake (uncooked) and hot coffee in library.

Tiramisu - Page 6.
Birds on silver tray.

- Roast beaver, passed gravy.
- Mocked liver and hot kielbasa.
- Pesto dish with pork, mango, and cranberry also nuts.

Waffles.

Salad - Tossed salad.

- Crabmeat and red sauce, dressing on black plate.
- Cubes of pumpkin, orange, and pear slices, shaped and served with "blueberry" from Laurel Street.

- White fruit cake and coconut cake and ices.
1. Tomato stuffed with lobster celery & chives
2. Cream of mushroom & 
3. Filet mignon au gratin potatoes green peas, hot biscuit 
4. Romaine & melon salad 
5. Fancy ices, chocolate cake
6. Coffee

1. Caviar, fresh, 2/3 richly gray black: Squeeze of hot toast and halves of fresh-cut lemon and grated mild onion and eggs with it, Pepper shaken containing cayenne.
2. Cups of consommé: Blancme essence of lean oat chicken Spoonful of rich cream-ripe slices ripe-ripe, tatters of celery hearts. No toast or sauce.
3. Comte butter dish "partridge", on toast spread with giddles chopped to paste, and thinnest most wafer-like slices of red pork across birds. Brown tiny balls per of soufflé potatoes or a sp. of tort grape jelly around same dish.
4. Green vegetable salad tender string beans, cut in circles, in melted butter served piping hot on hot plates.
5. Frozen fresh pineapple
POULIAN PIE W. ALMONDS AND LEMON.

2- Clean green turtle pumps laced with dry sherry, a few wonds of tea turtle swimming in it, with tiniest, crisp, twisted sauerkraut, a cup of brown sherry, parsnip piping hot, trim in a bowl. 3- Milk fed ducklings boiled, stuffed with breadcrumbs and rabbit butter, a more "shrimp" of herbs, minced onions, minced dripping bacon, when the filled birds had been roasted, served one to each person. Mango chutney, chopped and jellied and cut in pieces; sweet-corn confit, broken in squares; tiny fillets of cauliflower steamed and covered with lemon hollandaise sauce. 4- Salad of sunny white endive, hearts and sprigs of emerald cress, oil, a vinegar dressing, with salt, pepper, dry mustard, sherry.
Future Paris lunch

- Tablecloth and napkins: yellow, white, pink, yellow "snaps," drapery, etc.
- Silver center bowl with yellow, pink, + white candles, candlesticks with paper
  back, then tall yellow taper
- Silver pewter opposite place
- Course: Cocktails - Library
- Green dish with lace paper
- Mat (or "plugs") of fresh pineapple
- Molded jellied egg - center
- Chicken en espuma with parsley
- Silver boat with cream sauce with
  pieces of hard-boiled egg - mushroom
- Ham surrounded with pepper sauce
  with parsley between - Hot rolls.
- Tomato with "cheese petals" all on
  crisp lettuce - Raspberry Ice - Coffee
- Chocolate mouse served on made
  white dishes

Addie Bailey's Bridge lunch

(at 4 small tables)
- "Help" - broiled chicken (6 pieces)
  on center of large silver tray - large
  spray of parsley on each plate and
  3 strips of ham + piece each
  rolled on nuts.
- round loaf of whole
  dark potatoes covered in计较 -
  butter, surrounded by green beans.
- Tossed "crust & croutons" with molasses
  and "noodles," hot rolls in silver
  platter, all covered with tray cloth.
- Vanilla ice cream in large silver
  plate - sauce of whipped cream with nuts and
  coffee.
1. Crab cake with taco & crackers
2. Filled mignon, surrounded by red beans, red beans, asparagus with cream & bowl of coffee
3. Lettuce with whole half tomatoes stuffed with cucumber, nuts, etc. with cream cheese & petals on outside
4. Tea tray cake (whole)

Supper

1. Mint cocktail
2. Poached chicken, smothered with mushroom sauce and a top of pineapple with sweet potatoes
3. Mushrooms with cream and tiny potatoes, rolls
4. Mousseline and tiny tangerine cakes

Fruit dessert

Avocadoickle, sherbert
Fruit cocktail
Seige: mixed grapes with sweetened cherries and melon balls on lettuce
celery a
olive stuffing, with marinated dry cranberry pickled potato
dinner hot bread with cream
2 square ice creams
to be surrounded by sliced peaches. Muffin cake (hot)

1. Green turtle soup
2. Smoked live lobster, potatoes au gratin
3. Hearts lettuce, mignonette dressing
4. Chilled orange juice
5. Coffee

______ Christmas dinner

1. Oyster stew
2. Turkey stuffed with chestnuts
3. A la carte salad
4. Plum pudding, with sauce and brandy
5. Coffee

______ (Breakfast)

1. Continental with fruit
2. Fried chicken, coffee with
Spiced tomato sauce, with chives
Peach ice cream with chocolate
3. Cream frozen delights with chocolate sauce
1. Fruit cup - honey dew balls, fresh pure apple & orange, with red grape juice poured over.

2. Turkey on side of may cut pieces in center surrounded by

   Calabash filled in center of tray surrounded by shredded

   Baked apples with crumb potatoes

   based on top.  But rolls

   may be used.  Sliced cut up in

3. Avocado or peaches in slices on

   lettuce with cream cheese ball,

   full of nuts.

4. Panna ice cream with brandied

   peach + juice or cake.  Small hot
Mrs. Terry's tea

1. Russian tea
   Squares of white loaf bread (about 4 thicknesses) with filling between each layer. Top with Russian cheese, olives, nuts, all iced on top with cream sauce in center (stuffed one) with red leaf lettuce.

2. Petit fours & other cakes, mints

Mrs. Sutter's luncheon

1. Tomato cocktail, assorted crackers
2. Plate with quail, homemade sausage stuffed, ham, & creamed chestnuts. Passed small crustless buns, glazed apples
3. Celery with avocado & mayonnaise
4. Assorted cheeses & crackers, coffee
5. Fruits
1st - Salmon pate on toast, mushroom, surrounded by extra large thick apple rings with chopped almonds on top, topped with parsley. Oregon with butter sauce and sprinkled with red pepper. Broccoli with lemon sauce." Sector dish of corn chowder with fricasseed pork and sweet pickle.

2nd - Charlotte Romaine, with lady fingers all moulded in, surrounded by pickled figs.

3rd - Asparagus tipped with eggs. 

Andalusian dinner -
Table - centre piece of glazed mignon with 3 each white bords on either side, cut into with filet, cutlets and potted a half glass celery dish or cutlet served with tallow, along with the prime cut from 3 large cooked bones and sauce sauce.
all linen white cloth, with four
in the pieces of lucky pieces for
a week in the morning, etc.
2 and six cheese with red wine,
cupsful smoked and red wine

1. Mountain soup, chicken

2. Turkey on large platter + a
drop dish – large piece of
white meat + small amount
dressed in North West rice +
gravy on trench plate

Bread + warm sauce

Shore sweet potato, cooked
with marshmallows.

Celery, pelle, large slices of
apple, potato, etc.

3. Kielbasa cutlets, with Rouge

4. Frozen mousse in square

Cubes, kelp by

Sweat pickles. Individual
white fruit cake, red on
white. With green foie gras on

tip + 3 small pieces of red

Caviar at a

5. Cappuccino apple brandy in

library
Addie Bailey's Luncheon

1. Honey dew melon on spears of ice
2. Squash with rolled in nuts, peach pickles at each side, platter—parsley on udo sauce, wrap bears surrounded by chip carrots
   Head of cauliflower, cream sauce
   Rolls in linen paper
   4 compartment dish with cabbage, pickles, olives, celery and watermelon with pickle cut round, with half cherry in center
3. Orange ice mounded in melon shape, surrounded by whip cream, Cour-mari cake
4. Coffee in library

Clear dinner

1. Grapefruit stuffed with toothpicks with bell cream cheese covered with crisp chip beef on end (looked like a cut and with white center)—long pickles on the toothpicks—hot bacon wrapped olives—
   3 bottom of tray with crackers, sardine pastes, etc— with martini cocktails

1. Soup, crackers—celery
2. Deviled crab
3. Sliced lamb surrounded with whole mash potatoes, in between sliced
Orange juice with 1/2 oz. mint jelly
string beans - tomato stuffed with
slaw - Rolls
1. Cale filled with mozzarella, all cut
out a sauce
5. Coffee in library

Magic Biggs dinner for
Chief Justice Hughes

1. Manhattan cocktails and chowder
2. Cream cheese and pita bread
3. Shrimp cocktail with lemon, dill pickle
Potato salad - tomato and cucumbers
Butter mushrooms - mushroom sticks - chowder pickle
4. Half-baked chicken - mushrooms
apple rings with nuts on top
Hot rolls, fresh buttered asparagus
Stuffing, splashed

5. Orange grapefruit salad on
lettuce with pitted white seeded
grapes - Passed mayonnaise sauce

drizzles - Ice salad on side
two orange and lemon mint with
green jelly
6. Burnt almond ice cream
Hot spice cakes (small)
Luncheon

1. Constockme
2. Creamy crab fakes
3. Roast tongue in cream sauce
   - spring vegetables
4. Plain green salad + cheese
5. Complete fruit + little hot cakes

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1. Shrimp cocktail (with lettuce in cup + tomato sauce)
   - olives + crackers
2. Half broiled chicken
   - Lima Beans
   - Corn on cob
   - Sweet pickles
   - Hot Rolls
   - In tin
3. Roast whole tomatoes (top cut off) +
   - with sprig parsley on top
   - stuffed with apple mix. celery
   - on lettuce leaf with white cream mayonnaise dressing with peppers in center of tray
   - cheese wraps
4. Completely ice with hot
   - tea cakes
1. Salmon in cream - ray cold - on -
toast - tomatoes -
Chop brown melba toast
2. Mixed - Potato - mixed -
Apple sauce - green beans
3. frozen peas - with - poured -
cafe
4. - Coffee

1. Jelled - ham - lettuce - cafe -
scattered on - sauce
2. Breton - 1 - chicken - mixed -
Champignons - hollandaise sauce -
Hot rolls - mint - mincemeat - tuxeos - 2 - butter
3. Avacados on - crust - with -
Paper thin bread - rolled with - cheese -
Oat - brown
4. - Bombe - glace - small red - cakes
5. - Coffee
1. Honey dew melon balls

2. Turkey with thick dressing and sweet potato balls: rolled in wheat surrounding platter.
   Broccoli - Celery - 2 Ramps - Pickle
   Rice and gravy
   Hot Rolls

3. Tomatoes cut in quarters on olive leaves with long strips of chive blossoms

4. New chocolate cake pudding
   (in new Kelvinate)

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Mrs. J. T. Alexander - December

1. Honey dew, sliced melon with lime

2. Turkey & chutney surrounded by orange slices with cranberry jellies on top.
   Boiled ham with green pea, apple, and cranberry pastries.
   Vegetable dish with 3 compartments containing:
   green, corn, and meat pies.
   Cranberry and hot rolls
   Cambridge with peach sauce
   Jelly in cups - chocolate

3. Some small leaflet cakes - cream with
   hot chocolate - drizzle - individual

4. Coffee -
1. Delicioous dessert

Vanilla ice cream on slice of sponge cake. Heat for 15 minutes 1/2 cup cherries (not canned ones) and 2 tablespoons brandy set afire, stir the flamey brandy 5 minutes gets well flavored with fruit. Stir hot brandy over ice cream.

2. Pineapple sherbet served in fresh scoop cut pineapple.

3. Strawberry + vanilla ice cream with sauce of maraschino cherries (or apricot brandy)
Dinner or Luncheon

1. Fruit cocktail
2. Broiled chicken + tomatoe
   Bread + and flowers
   Rolls + home pickles
3. Heart lettuce + tomato
4. Borenia Cream

Thomas Dougherty Dine In

1. Platter served: Ham loaf with
   strips of wide broiled pineapple
   with brown sugar on top
   Sweet potatoes in cones rolled
   in wheaties, in top filled
   with marshmallow cream
   Peas in pattern - hot rolls
2. Lettuce and molded fruit salad
3. Ice cream, chocolate cream
   coconut cake insegments on
   plates
4. Coffee
1. Cream soup with sprinkled cream and tarragon; green salad with radishes and melba toast
2. Chilled flakes with top of almost dry crust
3. Smelthke's on rye or toast with mushrooms in wine; hot rolls; fried capers or pickle
4. Green salad; fruit; lettuce; nut; cubed cheese
5. Green bowl of apple salad; bite-size balls with cream waist and artificial flavor in center; white fruit cake (serve with a creme)
6. Coffee in dining room
1. Rum cocktails in glasses
2. Stony dew on lemon halves: middle scooped out with short for 5-
   twenty dew balls in center: a hand of green grapes draped
   on side with 2 green chives
   at a quarter pace of lemon
3. Cheese mufletti - green salad
   of beetroot or fruit from all
   on ream of toast: surrounded
   by mushrooms -
   Landscape with red peppers
   Relish: that with
   5 large onions with flaming brandy
6. Coffee
Mama's Baked Dressing

(for chicken salad or slaw)

2 eggs—beat well, add 3 table.
spoons sugar, beat in 2 2/3 cup
of vinegar and beat in 1/2
1/2 cup of cream or rich
sweet milk, add the, then
put on stove and let boil
until it thickens. Stir all the
time while on stove (or
put in boiling water on stove
until thickens) then add
salt to taste.

In making chicken salad,
just this & add 2 or 3
spoons of dry mustard
before dressing after all is mixed
for fruit, dressin' add a
little flour to make stiff—
let gel cold then add a
little whip cream.
Cheese Mousse

1 pt. cream 3 Tbsp. cream cheese
1/2 tsp. salt 1 cup milk
1/2 tsp. dry mustard 2 tsp. pepper
1/2 tsp. dry American cheese (strong)

Whip cream - cream until firm - beat gelatin in 1-1/2 cup water after water is hot - mix in 1-1/2 cup water.
Put gelatin in milk - mix in pepper, mix - chill - refrigerate.

Crab Salad (Galveston)

1 can crab (55) 4 m.In. boiled
1/2 cup - 2 cups water - parboil
(2 Tbsp.) 4 or 5 table spoons -
mustard pickle

Hot crab - may with cream
sauce - cut egg, put
with pickle - pour
on buttered bread - dish
served in dish or salad bowl
on crab - shells
Potage à la Grange

Brown many strips of thinly sliced onions in a skillet with butter. Let brown fat
broth with them to boiling point. Add
onion soup, just before serving, and
all rich cream. Cover with melted cheese. Parmesan is perfect.
The ramekin cheese may also be added
to crust.

Crisp, large battle rolls spread with
cream and called "Plantis" in Paris. As an
appetizer, saucisson baked with layers
of cheese or croûte with sliced tomato.
Tiny squash cooked in milk and all
with plenty of parsley.

Ramekin cheese.
The chicken is to go under the plate.  

Stuffed Olive & Bacon Contrivance: When a 8.0. in a thin slice of bacon, fasten a stuffed olive with toothpick.  Bake thin, crisp, & brown.  Eat with pimiento, toothpick serving as handle.

Whole recipe: 2 cupsfuls flour, mixed in sifted with 2 teaspoonsfuls baking powder; 1/2 teaspoonful salt, 2 cups milk; a pinch of pepper.  Beats into a batter with milk.  Using batter as needed for fairly thick consistency, add 1 tablespoonful melted butter.  Toss on 2 1/2 in. and continue to beat until iron good and hot.

On plate with creamed sweetbread & mushrooms founded in it.

Creamed spinach for a luncheon.

Roast beef, braised with pimiento and olives.

Sardines Parted with a little of their oil, a dash of vinegar, some slices of brown and striped onions, pepper.
Petites suisses Thun

To accompany this dish serve: boiled potatoes, boiled sweet potatoes, and some vegetables.

A Manhattan - Manhattan: - Get ice. Bombe Cig

Shake a quarter of vanilla mousse, lines with chocolate,风味 cream and raspberry ice.

or Chocolate Cup Brûlée - individual cup-size of thin sweet chocolate

pic with satinsk - almond mousse.

Can make fruit, juice, sweetmeat or

unwatered, for punch or beverages.

Nab’s tomato juice - excellent cocktail -

Shake in shakers with gin, or dash of salt, several drops of lemon juice, lot of

snapped ice, serve at once.

- - 4 ounces - tiny gherkins, or small

pickled onion, or pickled cauliflower, and

on or artichokes.

Young turkey, guinea hen or roast

duck serve with orange slices in

relishes around platters. Hard plain

lettuce salad, with watercress, and thin

slices of Württemberg ham.

Serve pretzels to a menu - French canapes.
green turtle asp, avocado, red cabbage

Serve platter - sweetbreads, garnished with rich, dark, ripe olives - or chat in their own liquor and pile in center of that or in fish dish
Cut, stone, and put together with crumbled Roquefort cheese

Orange foot drops at [market kitchen] green ton village

Japanese Ananas (a lb. serves many people cross between biscuit and muff) at [store]

Miniature cream chole's from [store] (seasoned carrot filling for same)

Rose trifle or yellow - very nice perk for tea, also petit pois (small peas) / cannettes (little boxes) used as a canape. Spread with seasoned carouses or bell in fish spread - unexpected guests arrive, check on tiny loops from race's pantry dept. (40 c for 35 / 3 c for 2.25)

Green turtle soup - main first patridge with sherry, celery, broccoli or sauteed 6 / 10 Russian potatoes cook

Carrionite - take a rack, cut in shape, send 2 egg yolks - fill with carrion, cheese, and cream, beat butter or oil

Carrot puree - mix can 1 / 2 cup or take

[Handwritten note above]