



Pipe Organ Cook Book (Classic Reprint) (Paperback)

By First Presbyterian Church

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from Pipe Organ Cook Book About half hour before serving put all vegetables in the stock and boil slowly till ready to serve. Salt and pepper to taste. Mrs. W. J. Graham. Oysters and Fish. Oysters. It is unseasonable and unwholesome in all months that have not an R in their names to eat an oyster. - Butler. Oyster Pie. Take 1 pint of oysters and the same amount of sweetbreads, put the sweetbreads on to cook in boiling water, cook one-half hour, let cool and separate with a fork. Make a rich gravy, using the liquor in which the sweetbreads were boiled, then make a dough as for baking powder biscuit, using butter instead of lard, line the bottom and sides of a pan with crust, put in a layer of oysters and sweetbreads in about equal proportions, sprinkle with pepper and salt and bits of butter, then a layer of gravy, then more oysters and sweetbreads until all are used, cover with a crust, bake 20 minutes, a golden brown. S. E. Peterson. Oyster...



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