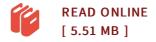




The Modern club book of recipes

By Mrs. Mercy Richards Essig

RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 74 pages. Dimensions: 9.7in. x 7.4in. x 0.1in. This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1921 Excerpt: . . . Apples scooped out filled with chopped celery and nuts, serve in slice of pineapple, mayonnaise, with paprika. FAVORITA. Lettuce, slices of alligator pear, small diced celery, pimentos, ripe olives. FIG. Equal parts figs, dates, nuts, pineapple, lemon juice, sugar, whipped cream. FLORIDA. Shell of banana, celery in julienne, bananas in dice, slice of grape-fruit, mayonnaise with cream and paprika. FROU FROU. (Bowl.) Chicory escarole, celery, beets, truffles, and white of eggs all in julienne chervil. GERTRUDE. Heart of endive, watercress, julienne of mushrooms, red dressing. GOUMAND. Heart of lettuce, orange, apple and pears. GRAPE. 2 cups white grapes, skins and seeds removed; 1 cup pecans. GRAPE-FRUIT. Remove pulp with sharp knife from oranges and grape-fruit. GUILLAUME. (Bowl.) Water-cress, potatoes and artichokes in dice, slices of hard-boiled eggs, radishes, French dressing with paprika. GULCISE. Heart of romaine, asparagus tips, celery, mushroom truffles in julienne. GWENDOLINE



Reviews

This publication is very gripping and exciting. Better then never, though i am quite late in start reading this one. I am very happy to inform you that here is the finest pdf i actually have read inside my very own daily life and could be he greatest publication for actually.

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