

English Seminar

# Grandmother's Recipes

With



Prof Julia Martin

...LDA'S  
...IT?" OF RECIPES.

A

...CHOVIES ON TOAST.

...e slices of bread before a sharp fire, butter  
...nto pieces one and a half inches square, lay on  
...lices of hard-boiled egg and a boned anchovy,  
...er the whole chopped parsley, and stand it for  
...es in the oven. Serve on a hot dish with water-  
...und.

APPLES (A NICE WAY OF COOKING)

Wipe the apples but do not peel them, core, quarter,  
...d out into slices. Have ready some syrup, made in the  
...portions of a pound of sugar (or three-quarters, if they  
...are very sweet apples) to a pint of water, boiled quickly  
...for five minutes—either moist or crystallised sugar. Throw  
...the apples into the boiling syrup, boil rapidly for one hour,  
...reckoning from its first boiling up—stir frequently. It  
...should then be clear, and jellied, and stiff. The rapid  
...boiling drives off the watery particles in steam. Allow one  
...pound of sugar to half-a-dozen apples. Cloves, cinnamon,  
...or lemon-peel, may be added to taste.



...apioca cream.

Boil a cup full of tapioca thoroughly.  
When cool mix with an equal quantity  
of whipped cream, add sugar & vanilla  
essence - set in glass dish.

2. ... being a cake.  
dedged over the top of a cake  
the being from remaining.

Beef Sou.  
more of lean ham a tongue (cooked)  
steak (raw)

@ 13610 13 May

Room D238 The English Dept