

Subject: The Stuart Party.

Source:

I decided that the very best way to find out what people were eating and where their receipts was coming from would be to have a party and invite all the old timers of every nationality and a representative from every section of the United States and ask them to bring the receipt for the family dish from their section.

The little Japanese woman was timid and afraid to come. She had just returned from a trip to Japan and thought we might want to talk about the war.

After a long talk over the phone she said, Rice was the favorite dish in her family, and that rice was good when properly cooked but that few Americans knew how to cook rice. To cook it properly have three cups of salted water to one cup of rice. The water must be boiling hard then drop in the washed rice little at a time and keep it boiling hard for twenty minutes. Turn the rice in a cullender and pour over cold water. There it is ready to eat or to make rice dishes.

The Japanese like rice with fish cut the fish in squares and boil until well cooked, then add two cups cooked rice two table-spoons melted butter or a cup of sweet cream let all get hot. Japanese like that very much but patrons of the restrant do not like it.

The Japanese like, Duck cooked with rice, roast the duck until it is done Save all the fat, when the duck is done add a little water and place the duck in a platter put the cooked rice all around it then pour the gravy out of the roasting pan all over the rice

but not on the duck. This is very nice and Americans like it too. Japanese eat much rice and little bread.

Japanese do not like much sugar. Japanese drink tea always black tea--Then do not drink green tea. Some kinds Japanese tea is very fine, and very expensive. That kind Americans do not buy. Yes Japanese have like whiskey, like rum, but very few Japanese drink that. We cook American way and serve American dishes in restaurant always only all times we cook rice Japanese way, Americans like that too.

Our Chinese Restaurant has no "Missus" John say. There is many very fine Chinese dishes that he serves to his patrons. He say he has many evening parties when they like Chopsui and Chow Maine and Sub Chow Chin. Well he could not give me the receipt; all the ingredients comes from China. Come down to his place and he would serve me any of the dishes for \$.65 a plate. All these dishes very fine and Americans like them very much. The ingredients very hard to get now.

People come to the restaurant now like thick steak rare boiled. They not much like fry steak.

We put him on stove very hot stove, then turn pretty quick when cook, little on both side you put on hot platter put salt pepper and butter on steak then French fry potatoes and coffee. That is what all Americans like.

My little Scotch, friend said, the Bitter Rooters have so much to eat that as soon as one arrives in the valley they forget about what they had to eat at home-- We never have all the things to eat every day like the people in the Bitter Root have. Sometimes we think of something we had in Scotland that we haven't had here like

"Haggis or snaps" Haggis is made by taking the trimmings from a veal, that is little lean pieces of meat, but in squares about an inch thick put in a skillet with a tablespoon of butter and brown, stirring it all the time until it is nice and brown, chop an onion fine stir in the browned meat stir two cups of oatmeal into a quart of hot water stir and cook for $\frac{1}{2}$ hour then put in the meat and stir and for an hour. Let simmer on the back of stove stir frequently and add boiling water if it gets too thick. Cook for three hours.

All Scotch children like "snaps" and the grown ups too. 1 cup butter 1 cup molasses two egg beaten 1 cup thick sour cream 1 teaspoon soda 1 tablespoon ginger 1 of nutmeg 1 teaspoon cinnamon 1 teaspoon cloves flour to make a soft dough roll out thin and cut with cooke cutter bake in hot oven.

The Scotch like lamb very much but they do not cut lamb chops thin like we do here a lamb chop should never be less than 1 inch thick, then boiled until just cooked through, not dried out as you Americans have it. If it is a festive occasion like a birthday decorate the tip of the little rib with an ornament made from printed paper your Clan Plaid.

Another way to serve lamb is--A leg of lamb rubbed with vinegar salt and pepper, put in a very hot oven and leave until delicate brown then reduce the heat add a very little hot water and cover the roaster cook until done. Make a sauce of 1 cup chopped mint chop very fine a spoon onion juice 1 cup water $\frac{1}{2}$ cup vinegar and 2 table spoons of sugar serve instead of a gravy.

The Scotch also like lamb curry. Take a shoulder of lamb

and salt pepper and stew in very little water with 1 onion, one carrot 1 green pepper cut up very fine.

Boil 1 cup of rice in salt water when tender add a table spoon of butter, place the lamb on a large platter surround it with rice, Add 1 table spoon of curry to the gravy let come to a boil and pour the gravy over the rice.

The Scotch people like black tea and drink it more often than coffee and they usually drink their tea without cream or sugar

Curry dishes are strictly from India but the Scotch are very fond of curries. It was brought to Scotland by the Britttish Army and Navy men.

Another Scotch dish that I brought with me from Scotland is drop dumplings. Stew mutton or fowel in a little salt water and when done remove about one half the meat and place on hot platter. Mix a batter, two eggs well beaten 1 cup milk salt pepper and enough flour to make a stiff batter. Drop into the kettle of hot broth over the pieces of meat cover tightly and cook for 15 minutes. Remove from the fire and serve with the gravy left in the kettle. My dumplings are well liked in Montana I serve them very often in my home and have passed my receipt on to countless people. Every body likes dumplings but not every body can make light fluffy ones a hard soggy dumpling is an abomination.

The Scotch like cheese and with (rip?) bread it is a daily dish. They like the cream cheese best. Scotch people like all kinds of sour milk clabbered milk with salt and pepper and they drink the whey in preference to sweet milk.

Scotchmen like whiskey. Most Scotch families are very temperate

Nov. 21, 1941

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yet the men like their drinking parties and at these "stag gatherings whiskey is the drink and not much soda in it either.

At these parties there is plenty of rip bread cheese smoked herring etc. The women do not appear even at time of cleaning up the dishes.

I have heard my grandfather tell that once he was at such a party at a Squires home. It was getting very late and there was a severe storm outside. Most of the guests, had come on horseback and the kitchen was full of awaiting grooms. Finally one of the guests got on his feet and said "better take a look at the weather " and started for a door to open it. He jirked the door open which proved to be the pantry door, stuck his head in and shouted "No storm but dark as hell and smells like cheese." The butler hastily closed the door and escorted the gentleman to his chair and announced--"The storm is not too bad Sir--all the grooms is in the kitchen and the ale is about done.

There was a Finnish guest at my party. She said the Finnish dishes first last and always was fish. In Finland they raised a good many hogs and they liked pork but the hogs brought ready money and the ocean lakes and streams were full of delicious fish, Fish chowder was a much liked dish. Cut the fish in good sized pieces prepare vegetables, turnip rutabaga carrots salt and pepper all and place in a covered kettle and with a little boiling water allow to cook slowly for about 30 minutes. Turn out in a tureen. serve with the liquor that is left in the pot.

All of the salt and smoked fish is liked and you Americans will find lots of our smoked and salted fish in your markets.

When I have a company at my home I more often serve a goose than turkey as we like it better. I have a large kettle it is two foot tall I wash and dress my goose put a little water in the bottom of this kettle There is a rod that fits in two places in the kettle from this rod I suspend the goose hanging it by the neck then put on the tight cover and allow it to steam for two hours I then make a bread dressing with 1 chopped onion one clove garlic chopped a little chopped parsley some leaf sage a little carrot and one sweet pepper. I just moisten this slightly with the goose drippings out of the kettle stuff the goose put in a covered roaster and place in hot oven I then wash and core some nice sour apples and place them in the roaster around the goose and return to the oven until all is done--I also prepare a nice dish of apple sauce and mashed potatoes creamed onions and since I came to America we like your mince pies and cheese with our goose but in Finland we served a suet pudding with brandy sauce and plenty of black coffee. Finnish men like vodka or Finnish whiskey.

Our men have to work so hard and out fishing or in the timber and it is so cold they often drink too much. All the vegetables we have carrots cabbage turnips rutabeggas squash we cook all with salt pork or with fish.

Yes, I am a real Yankey clear from Maine and I believe we have a different style of cooking in Maine from what we do in Montana. You think it is cold in Montana, you should spend a winter in Maine. Clam chowder is more popular than ice cream.

If there is one receipt I use more than all others it is my receipt for clam chowder, Maine clam chowder cannot be beat.

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Get your clams, wash them clean then open the shells get out all the clam and the juice prepare 1 sliced onion sliced potato sliced turnip a piece of salt pork cut up fine better chop it in a chopping bowl season with pepper. The salt pork will most likely be enough salt put on the stove in stew kettle and let simmer until the vegetables are done and for heavens sake! Don't douse in a can of tomatoes as your missourians usually do and spoil it all

For my luncheon I served Bullion soup boiled tongue in aspec jelly sweet bread patties fresh fruit salad on lettuce leaves wafers spread with cream cheese, hot rolls and my apple sauce pudding with whipped cream coffee.

Apple sauce pudding 1 cup sugar, 4 tablespoons melted butter 2 eggs beaten 1 cup flour $\frac{1}{2}$ teaspoon salt $\frac{1}{2}$ each cloves nutmeg cinnamon $\frac{1}{2}$ cup raisins $\frac{1}{2}$ cup chopped nuts 5 chopped apples. Bake in moderate oven 40 minutes.