

Ravalli Co
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November 17 1941

810 words

Recipes

American Eat - French Dishes
From Henrietta Rien deans Receipt Book.

Frogs Legs Only the legs of the large green brook frog is used. When they are nicely dressed dredge with flour and drop in a Kettle of hot lard allow to remain until a golden brown Lay on a hot platter garnished with parsley. Delicious They may be eaten with mayonaise or olives for a relish.

Roast Young Suckling Pig:

The pig should be taken just before weaning time dressed nicely leaving the head on. Cut off the feet. When dressed these pig weigh from 35 to 40 lbs. Make a bread dressing and season with sage. Stuff the pig but not too full so the dressing will have room to swell. Fasten

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the evening with skewers bake in a hot oven until nicely browned then reduce the heat and cook until thoroughly done. This is liked by French people better than Turkey.

In the early twenties, French-
town always had a grand ball
on New Year Eve and Missoula
and all the country round attended.
It was usually a straw ride
and a social event. Young roast
pig was the main dish with
Creamed onions and delicious
hard rolls, cheese, olives, and
coffee as only the French can make.
Coming home on New Year Day, the
French families always visited each
other all day. At the homes, they served
sherry or port wine with French
pastries. No one ever got tipsy at
these parties. They were most en-
joyable especially if you had
friends among the French families.

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so you could go visiting next day.

Another dish that is strictly French is Blood Pudding. This is made from the blood of the animal with the liver cooked then made into a paste and stirred in the blood with flour enough to stiffen it while warm pour it into the paunch of the beef and fasten it securely & put in a cold place and slice and serve cold. The seasoning is chopped onions, a little garlic, salt pepper cloves.

This may be sliced dipped in batter and fried and is very nice that way.

French Dressing

1 tablespoon sugar, one of vinegar one of lemon juice 1/2 teaspoon salt, white pepper, grated onion, one small clove of garlic and as much oil as all the other ingredients. Stir until all is well blended.

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Mayonaise is another dish strictly French. Most of us buy it in jars now from the Kraft Cheese Co. It is good but does not approach the French stirred mayonaise.

Mrs. Reenan's Receipt

Yolk one egg, 1 teaspoon salt $\frac{1}{2}$ teaspoon white pepper, 1 tablespoon sugar put a clove of garlic in the bowl. Have the bowl, your silver spoon and all ingredients ice cold begin stirring in a few drops of oil (good olive oil) at a time then a few drops lemon juice, more oil, drop at a time continue until the egg will take no more oil. The mayonaise will be thick and smooth. Remove the clove of garlic. If you wish to thin it add very little tartaric vinegar. It takes time and patience to make this mayonaise but is worth the trouble.

Chestnut Stuffing is another

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Favorite French dish.

Shell the chestnuts place in boiling water until all the brown inner skin is removed drain and brown in melted butter salt and pepper to taste stuff the bird and close the opening with skewers.

Roast goose is another French dish. Slice the goose nicely and place in a steamer over a kettle of boiling water allow to steam until much of the oil has drained from the bird and is in the kettle remove the goose and stuff with bread dressing seasoned with pepper salt chopped onion celery and a little garlic (one clove cut very fine) sew up the opening and place in a roasting pan in a very hot oven until a golden brown. Reduce the heat and cook until the bird is tender. Make a giblets gravy. Serve very hot

Of course more than one half of
our dishes come from France.

No one can make soups, sauces
croquettes stews, roast fowls or
cook game as the French do.
Since Colonial days we have
used the French receipts.
Our best Hotels employ a ^{French} Chef.