

# VEGETABLES



## HARVARD BEETS



1 can diced beets

2 tbsp. flour

2 tbsp. sugar

2 tbsp. vinegar

salt

Blend sugar, flour and vinegar and a little salt. Stir in the liquid from the can of beets. Stir and cook over low heat until smooth and thickened. Add beets and heat together.

*Margaret J. Fulton*



## POTATO CROQUETTES



Bake six (6) large potatoes. When done, break them open take the pulp and pound to a paste with two ounces of butter, salt, pepper and nutmeg, 2 egg yolks and  $\frac{1}{2}$  cup cream. Rub through a collander, put in a saucepan, stir and cook three minutes, then cool. Divide in pieces the size of a large cork, dip in beaten egg and roll in pulverized crackers, fry nicely and serve.

*Margaret A. Sullivan*

## Escarole Delight



2 lbs escarole

1/4 cup water

1 tsp olive oil

1 tsp butter

pinch of salt + pepper

1/2 clove chopped garlic

1/2 small onion chopped

1 tsp chopped celery

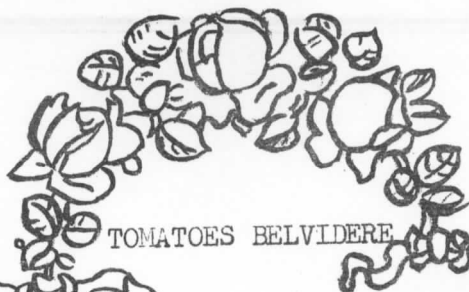
few leaves chopped parsley

8 green olives chopped

Wash and clean escarole, cut into 3" pieces. Simmer escarole and all above ingredients for about 15 to 20 min. in covered pan.

Then alternate this mixture with 2 cups bread crumbs in baking dish. Bake 15 to 20 min in moderate oven 350°.

Elena C. Pastore



## TOMATOES BELVIDERE

Select 6 firm ripe tomatoes of uniform size. Slice in half, place cut side down on plate and drain 1/2 hour. Cut meat of green olives in slivers to fill 1/2 cup. Cut 1/4" slices of ham in slivers to fill 1/2 cup. Combine olives and ham. Place tomatoes cut side up on foil covered broiler rack. Sprinkle with salt and black pepper. Pile 2 T of olive-ham mixture on each tomato, brush with melted butter. Broil until ham is crisp and tomato heated through. Serve with finger strips of melba toast. Domestic or Canadian bacon may be substituted for ham.

*Gertrude F. Murray*

## SCALLOPED CORN

- 1 small green pepper
- 1/2 onion, finely chopped
- 2 tablespoons butter
- 2 tablespoons flour
- 1 teaspoon salt
- 1/4 teaspoon paprika
- 1/4 teaspoon mustard
- few grains cayenne
- 1/2 cup milk
- 1 cup fresh or canned corn
- 1 egg yolk
- 1/2 cup dried bread
- 1 tablespoon butter
- 2/3 cup buttered cracker crumbs



*Mrs. John E. D. McBratton*

Remove seeds from pepper and cut in fine strips.

Cook pepper, onion, and butter 5 minutes, stirring constantly. Add flour, mixed with seasonings, and stir until well blended. Add milk gradually, while stirring constantly. Stir and bring to boiling point, add corn, egg yolk, and bread broken in small pieces and browned in 1 tablespoon of butter. Turn into buttered dish, cover with buttered crumbs, bake in (400° F) oven until brown. Serves 6.



**JOSEPH M. MOSHER  
& SON**

**ARCHITECTS and ENGINEERS**

