

THE

HAWAIIAN COOK BOOK.

PUBLISHED BY THE

LADIES OF FORT STREET CHURCH.

"Now good digestion wait on appetite,
And health on both."

SECOND EDITION, REVISED AND ENLARGED.

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CHICKEN PIE. MRS. McCULLY.

Take 2 chickens, cut every joint apart and make three pieces of the back. Cut away the oil sack from the tail. Put into cold water,—barely enough to cover it—and boil till tender. I cook them in the pot till quite done. For the crust or paste, take 2 large tablespoonsful lard and the same quantity of butter, about 2 cups ice-water and a little salt. This will make paste enough for a 12 in. nappy, and 2 chickens, if well grown, will be meat enough to fill it. If not quite grown use a smaller nappy or baking dish—one ten or eleven inches in diameter. You do not want the dish heaped. Grease the side of the nappy, but not the bottom, and put crust only around the sides. Then put a layer of bacon cut in small square pieces on the bottom of the dish, and then the chicken, putting a little more bacon with the chicken as you arrange it in the nappy. Two or three slices of bacon will be enough. After all the chicken is taken from the liquor, put the liquor over the fire, salt to taste, season with pepper and thicken with flour. Try 2 large tablespoonfuls and if this is not enough use more, wetting it of course, before pouring it into the boiling liquor. The gravy must not be watery, but should be about as thick as ordinary roast-beef gravy. Add the thickening when the liquor boils, then pour the gravy over the chicken and fill to an inch of the top of the nappy. Roll out the top crust, cut air holes in it and put it over the chicken, turning the edges under the side crust. Ornament the top crust as your fancy and skill allow, but have it neat and smooth around the edge. This is a neat and convenient dish for company, as it can be made early and easily kept hot a long time, and so leaves the oven clear for other things.

BEEFSTEAK ROLLS.—MRS. KITTRIDGE.

Cut thin slices of beefsteak, a little larger than a slice of baker's roll, as many slices of bread as of the steak. Butter the bread, stick in a few cloves and sprinkle with pepper and celery salt. Roll the slice of beefsteak over into the bread with a firm roll and tie up well with a string. Dredge each roll with flour. Put in a saucepan a tablespoon of butter, and fry the rolls till quite brown in the butter. Then remove them to a stewpan and add enough water to cover them. Let them simmer slowly for a couple hours. Serve with the gravy. These are nice the next day, cold, cut in slices, without the gravy.

POTATO AND MANGO.

Pare and quarter the potatoes and boil till done. Pare green mangoes (not too green), slice and boil till tender, drain and add them to the potato, mixing them moderately, and season with butter and salt. This is a German dish, and in the original receipt pears are used with the potato. The pears should be quartered and the core taken out, and then boiled without paring.

TARO CAKES BAKED.—MRS. P. C. JONES.

Boil your taro until done, then when hot pound smooth, using as little water as possible. Mould with your hands into small cakes, put into a buttered pan and on the top of each cake a little daub of butter. Bake until brown, and eat with butter. The children like them with butter and sugar.

BOSTON LEMON PUDDING.—MRS. W. C. PARKE.

Two cups of fine dry bread crumbs, small cup powdered sugar, half as much butter, 2 lemons, juice and grated peel of one. If limes are used there will be enough if large and juicy. Do not use the peel, it is too bitter. Use 1 teaspoonful extract lemon instead. Two tablespoonful flour, prepared flour if you have it, if

PAPAIA TART.—MISS S. E. EMERSON.

Cut open a ripe papaia and remove the seeds. With a spoon scrape out the yellow pulp from the rind and place in a bowl. Season this pulp with the juice of 3 Chinese oranges, or 2 limes, and $\frac{3}{4}$ of a cup of brown sugar. A spoonful of butter or cream improves it. Bake in a pie-tin with only an under crust.

PINE-APPLE SHERBET.—MRS. McCULLY.

One quart of grated pine-apple, 5 pints of water, the juice of 4 lemons ; make very sweet, put into freezer, then add the beaten whites of 9 eggs, and freeze.

SPRING ROLL.—MRS. H. J. HERRICK.

Four eggs, 1 cup sugar, 1 cup flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream tartar, flavor to taste. Stir well and spread them on a baker-sheet, and when done turn out on a cloth and spread with jelly and roll up.

CORN CAKE.—MRS. J. B. ATHERTON.

One cup flour, 2 cups corn meal, $\frac{1}{2}$ cup sugar, 2 eggs, 1 teaspoon butter, 2 cups sour milk, 1 teaspoon soda.

DEVILLED EGGS.—MRS. HASCALL.

Boil 6 or 8 eggs hard, lay in cold water until they are cold. Take off the shell, cut in halves, slicing a bit off the bottoms to make them stand upright; extract the yolks and rub to a smooth paste with a little butter, salt, pepper, a very little mustard, and just a dash of vinegar. Fill the hollowed whites with this, and send to table on a bed of chopped cresses, seasoned with salt, pepper, vinegar and a little sugar. Lettuce or white cabbage may be used instead of the water cresses.

SUPPLEMENT.

A GOOD CHICKEN CURRY.—MRS. P. C. JONES.

One chicken, 1 table spoonful of butter, $\frac{1}{2}$ large onion, 1 section dried garlic, piece of green ginger root same size as garlic, 1 teaspoonful curry powder, 1 cocoanut, $1\frac{1}{2}$ pint milk. Grate the cocoanut, pour over it the milk, let it stand twenty minutes, then strain through a thin cloth. Throw the meat away. Put in a saucepan, onion, garlic and ginger cut fine, butter and curry powder, when hot add the chicken, stirring well until brown, then pour in the milk; let all stew together until everything is well cooked, then thicken, last of all add salt to taste, only a little at a time, as it is apt to curdle the milk if added too quickly. This curry can be made the day before required, and re-heated when served.