



Early autumn dining and cocktail inspirations... (September 2020)

From *The Bartenders Standard Manual*
(By Fred Powell)

SEPTEMBER MORN

1 jigger Rum
3 Dashes Grenadine
Juice of ½ Lime
1 Egg White

Shake with ice and strain.

HOT BUTTERED RUM

2 jiggers Jamaican rum
1 scant teaspoon butter
1 teaspoon maple syrup
Dash each of Cinnamon, Allspice, and Bitters
Slice of lemon
4 jiggers of boiling water

Place butter in preheated ceramic mug or heavy glass. Leave spoon in mug. Add syrup, spices, lemon, and rum. Mix. Pour in boiling water. Stir.

Beverages from the White Turkey Inn Taproom And the New York Gobbler bars

(Let's Talk Turkey! By F Meredith Dietz)

Cocktails, wine and other mixes, with some advice, were given by Dewey McLain, William Lloyd, and other bartenders who have served at The White Turkeys. They mix any drink the guests request but these were selected as most often served and they are suggested for home service. As for when to shake and when to stir, William Lloyd in the Tap Room at the Inn says: Shake if fruit juice is in the drink; shake well if egg is in drink.

Shake until the fingers feel frozen; then the drink is cold enough. Stir if there is no fruit juice, except on rare occasions such as for a "Stinger" which is shaken.

Very little grenadine should be used in cocktails for appetizers, as they should not be sweet. Daiquiris should look cloudy, proof of sufficient mixing and chill. One jigger holds 1/2 ounce, the usual amount of liquor to one cocktail.

Twenty minutes' pack in ice is sufficient to chill champagne, if somewhat chilled previously in refrigerator.

Use Ice: Cracked for shaking; Crushed for frappés and mint juleps; Cubes for stirred drinks; Shaved for "frozen" drinks; Cracked, Crushed or Cubed for mild long drinks, depending on the drink.

Sugar syrup (simple syrup) is quickly made by dissolving equal measures of sugar and carbonated water. The fizzing of the water helps dissolve the sugar and the syrup may be kept for some time. For home use, boil 2 cups of sugar in 2 cups of water until clear, then boil another minute. Keep in screw top jar.

Cool before putting in jar. Grenadine gives nice color to drinks as well as sweetening, and it may also be used with fruit non-alcoholic beverages.

The Danbury

(Originated in the White Turkey Tap Room)

2/3 Applejack, 1/3 Port Wine

Stir well with cracked ice and strain into cocktail glass.

Caramel 'n Chocolate Pecan Bars

(The Danbury Museum staff can attest to the deliciousness of these bars as Patrick was generous enough to share his mother's baking prowess with us all!)

Preparation time: 15 minutes

Baking time: 18 minutes

36 Bars

Crust

2 cups all-purpose flour

1 cup firmly packed brown sugar

½ cup butter, softened

1 cup pecan halves

Caramel Layer (double this, per Tracee Wells)

2/3 cup butter

1/2 cup firmly packed brown sugar

Chocolate Layer

1 cup milk chocolate chips

Heat oven to 350°F. Combine all crust ingredients except pecans in large bowl. Beat at medium speed until mixture resembles fine crumbs. Press onto bottom of ungreased 13X9 inch baking pan. Place pecans evenly over unbaked crust.

Combine the cup butter and brown sugar in 1-quart saucepan. Cook over medium heat, stirring constantly, until entire surface of mixture begins to boil. Boil 1 minute, stirring constantly. Pour mixture evenly over pecans and crust.

Bake for 18 to 22 minutes or until entire caramel layer is bubbly. (DO NOT OVERBAKE.) Remove from oven. Immediately sprinkle with chips; allow to melt slightly. Swirl melted chips over bars leaving some whole for marble effect. Cool completely: cut into bars.

Store at room temperature in loosely covered container.

DANBURY FAIR
USEFUL RECIPES.
COOK BOOK,

CONTAINING

USEFUL AND RELIABLE RECIPES.

PRESENTED TO THE PATRONS OF THE
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BY
THE MERCHANTS OF DANBURY.

OCTOBER 2, 1888.

NEW HAVEN, CONN.:
O. A. DORMAN, PRINTER AND BOOK-BINDER
1888.

(Note that these all assume rather a complete knowledge of cooking which would maybe have been more universal in 1888, but some of these are great fun. Let us know if you try any—pics or it didn't happen!)

CABBAGE SALAD: Half cup each vinegar, sugar and sour cream, one egg, two teaspoonfuls mustard, small piece butter; heat vinegar, sugar and mustard ; beat egg and whip it and cream together, and stir into the other; when warm, then turn on the cabbage. This is enough for two dishes.

MOUNTAIN CAKE: One pound of sugar, one-half pound of butter, one pound of flour, one cup of milk, five eggs, one teaspoonful of soda, two spoonfuls of cream tartar, one pound of raisins, one wine-glass of wine, one nutmeg, a little cinnamon, and a little more flour.

BOSTON GINGER CAKE: One cup of brown sugar, one cup of molasses, one cup of butter, one cup of milk, two eggs, one tablespoonful of ginger, one tablespoonful of cinnamon, one tablespoonful of cloves, one cup of chopped raisins.

MOUNTAIN-DEW PUDDING: One pint of milk, yolks of two eggs, two tablespoonfuls of cocoanut, a half cup rolled cracker crumbs, one teaspoonful of lemon; bake half an hour. Make a frosting of the whites of two eggs and one cup of sugar; put in the oven to brown. Better make twice the recipe, as this is rather small.

SPONGE GINGERBREAD: Melt a piece of butter the size of an egg, mix it with a pint of molasses, one tablespoonful of ginger, and about a quart of flour ; dissolve a heaping teaspoonful of saleratus in one-half pint of milk; mix with the rest ; if necessary, add more flour.

APPLE CAKE: Ten or twelve apples sweetened, one lemon, three eggs, one-quarter pint of cream or milk, one quarter pound of butter, three ounces of sweet almonds, three quarters pound of short crust. Line the plate with it; slice the apples ; lay them thickly in the middle; lay the almonds over the top of the apples; bake from one-half to three quarters of an hour. Sift sugar over the top.

CAKE FOR LITTLE PANS: One cupful of butter, two cupfuls of sugar, three and one-half cupfuls of flour, four eggs, one coffee cupful of milk, one and one-half teaspoonfuls of cream tartar, one-quarter teaspoonful of soda.

CHEAP CAKE: One-half cupful of butter, one cup full of sugar, two-thirds cupful of milk, one pint of flour, one egg, one teaspoonful of cream tartar, one-half teaspoonful of soda.

CHOW-CHOW: Two large cauliflowers, two quarts green tomatoes, one quart small onions, twenty-four medium sized cucumbers, three green and three red peppers; break the cauliflower in small pieces and cook a few minutes; chop the tomatoes, peppers,

cucumbers and onions to a suitable size; add the cauliflower and soak over night in a weak brine; the next day scald all together and drain in colander. DRESSING.—Stir one-half pound mustard, four teaspoonfuls celery seed, four teacupfuls sugar, one full cup of flour, one half ounce turmeric powder to a smooth paste. Take three quarts vinegar and heat it; add the above mixture and let all come to a boil; pour over the pickle, can or bottle, and it will keep one year.

CHILI SAUCE: Chop eighteen ripe tomatoes, one onion, three peppers; add one cup of sugar, two and a half cups of vinegar, one teaspoonful of salt, one teaspoonful of each kind of spice.

LEMON SAUCE: One tablespoonful corn starch, one tablespoonful butter, two eggs, two cups sugar, the juice and grated rind of two lemons; beat all together just before serving; add one pint boiling water; set on stove and let it boil once.

CABBAGE SALAD: One head of cabbage chopped fine, and soaked in salt water for two hours; beat four eggs with one pint of vinegar till it comes to a cream; two tablespoon full of mustard, mixed with vinegar, one tablespoonful of salt, half tablespoonful of pepper, one cup of butter; put in the vinegar and eggs after they are hot; let cool and pour over cabbage.

GRAPE CATSUP: Five pounds grapes boiled and col ordered, one and three-quarter pounds sugar, if sweet grapes, or two pounds, wild, one pint vinegar, one tablespoonful of cinnamon, one tablespoonful of cloves, same of allspice and black pepper, half tablespoonful of salt. Boil until the catsup is a little thick, then bottle and seal.

CATSUP: Slice and boil ripe tomatoes one hour and strain through two sieves. To four quarts liquid add one half cup salt, same of sugar, and two and one-half table spoonfuls cinnamon, one and one-half tablespoonful black pepper, one-quarter tablespoonful cayenne pepper, one-half tablespoonful cloves, one-half tablespoonful nutmeg, one-half tablespoonful mustard. Boil all slowly three hours. Then to one quart juice add one pint of vinegar. Bottle hot and seal with two parts resin to one part beeswax.

SWEET PICKLED GREEN TOMATOES: Seven pounds sliced tomatoes, three and one-half pounds sugar, one quart vinegar, one and one-half heaping tablespoonful whole cloves, three heaping tablespoonfuls cassia buds; slice green tomatoes, cover with salt in

layers, and let them remain over night. Cook until tender, and throw scalded vinegar and spices over them.

SARATOGA CHIPS: Pare, and slice potatoes very thin, put between towels to dry; have ready boiling hot lard; fry until brown.

ENGLISH PLUM PUDDING: One pound of raisins, one pound of suet, one-half pound of citron, eight eggs, four tablespoonfuls of sugar, four tablespoonfuls of flour, one-half gill of brandy.

BROWN BATTER PUDDING: One cupful of molasses, one cupful of milk, three cupfuls of flour (not very full), three eggs, one-quarter teaspoonful of soda, a little salt, spice and raisins to taste, boil three hours, sauce.

HOME PUDDING: Six crackers, powdered fine, one quart of boiling milk, one spoonful of flour, one cup full of brown sugar, six eggs; raisins, currants and mixed spices to taste; bake. Sauce.

CARAMELS: One cupful of sugar, one-half cupful of milk, one-half cupful of molasses, one cake of chocolate, or three quarters of a cake; one lump of butter the size of a walnut.

SARATOGA OMELET: Six eggs, one cup milk, two tablespoonfuls flour, one of melted butter, one teaspoonful salt ; beat the yolks separate from the whites. Bake ten minutes.

TOMATO PIE: Take green tomatoes, turn boiling water on them, and let them remain in it a few minutes; then strip off the skin, cut the tomatoes in slices, and put them in deep pie plates. Sprinkle sugar over each layer, and a little ginger. Grated lemon peel and the juice of a lemon improve the pie. Cover the pies with a thick crust, and bake them slowly for about an hour.

SPICED GRAPES: Four quarts grapes cooked in one pint vinegar one hour. Turn in a colander and strain through as for jelly, and add three and one-half pounds sugar and one teaspoonful each of cinnamon, cloves, nutmeg or any other spice, and cook as for jelly.