

## CHAPTER 9

## Supersizing at the Fair

**W**ith virtually every spot at the Fair awhirl with activity, a visitor could easily acquire a case of what might be called “Exposition Attention Deficit Disorder” — too many things to see at once. However, even the most distracted fairgoer could hardly miss Louisiana’s 4-foot, 125-pound sweet potato or Missouri’s 3,000-pound, 6-foot-in-diameter round of cream cheese!

There was a good reason for bringing the biggest and best of everything to the Fair and for presenting it in a big way: *People paid attention!*

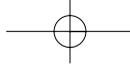
- Washington state displayed 4-foot-high celery and 4-foot-high rhubarb measuring 5 inches thick.
- Colorado exhibited strawberries that were 6 inches in circumference and potatoes that averaged 4 pounds each.
- Indiana showed four lemons weighing 7 pounds each.
- Mexico displayed 20-inch-round pineapples.
- The French brought an enormous cask of champagne holding 17,225 gallons, almost 3,500 times larger than the normal 5-gallon barrel.
- The Italians built a 40-foot high and 20-foot round wine bottle made from 1,000 quart bottles of their famous Marsalis wine, the Italian sherry that bears the name of the town in which it originated.



*This French hand-carved cask was filled with champagne.*  
Courtesy Yvonne Sues.

Texas’s reputation for wanting everything supersized was well-earned, even in 1904. The state brought 12 watermelons to the Fair weighing about 1,200 pounds total. During the jury process, one watermelon could feed the 20 male jurors testing





the sample. The Texas exhibit also had 47 ears of popcorn that came from nine stalks, and one stalk of ordinary corn that reached 20 feet high and was still growing while on display at the Fair.

New York had a supersized variety of foods on display. The display had 27 types of peppers, five types of cabbage, six types of eggplant, and 400 varieties of potatoes. It also displayed a 4-ton food pyramid made of the state's best pumpkins and squash.

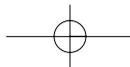
### **Supersized Planning**

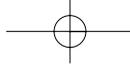
The building that displayed most of these supersized edibles was also supersized. The Palace of Agriculture was the largest building at the Exposition, 15 percent larger than any other at the Fair. It was 1,600 feet by 400 feet, the area of 10 football fields. The height was approximately equivalent to an 8-story building. The windows alone were 75 feet tall and were 14 feet off the floor in order to accommodate large displays beneath them. The Palace of Agriculture was situated within the fairgrounds on a 70-acre site known as Agriculture Hill, along with the Palace of Horticulture and many outdoor exhibits.



*The Palace of Agriculture was the largest of the 11 palaces and only one of the two to have exterior color tinting.*

Official Photographic Co.,  
courtesy Laura Brandt.





The two food palaces were also “supercolored.” When it came to both the Palace of Agriculture and the Palace of Horticulture, the Exposition broke its own rule about keeping all buildings at the Fair monotone. St. Louis had already taken a step toward color by painting the exterior of the palaces ivory instead of bright white, the color used at the Columbian Exposition in Chicago. However, it went even further with the two palaces displaying food and plants. According to Frederic Taylor in David Francis’s *The Universal Exposition of 1904*, “These structures are treated in color in part, and in that much differ from the other

Exposition palaces, which are finished in old ivory tints.” It appears that the color used for these two palaces was in the orange family, and certainly would have drawn the fair-goers’ attention.

Organizing the palaces of horticulture and agriculture took a person with a supersized background in both management and the sciences. Taylor was the perfect fit for this position. He was a professor of horticulture in his native state of Nebraska and had been in charge of the Nebraska horticultural exhibit at the Chicago World’s Fair.

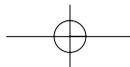


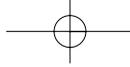
Frederic W. Taylor was director of the Palace of Agriculture and the Palace of Horticulture.

Courtesy Max Storm.

One of most overlooked features of the Fair is one that must have taken a great deal of planning — refrigeration. The Louisiana Purchase Exposition provided the first opportunity for refrigeration to be used at an event of this magnitude. It had a phenomenal effect on how much could be displayed and how large the Fair itself could be. The majority of food exhibits displayed in the first weeks of the Fair were grown and harvested in 1903 and stored at the Fair in refrigerated units until the opening date. The *World’s Fair Bulletin* reported: “Never before, at either a public or private exhibition, have there been given anything like the opportunities for so comprehensive a display ... the cold storage facilities have made it easy to do more for horticulture at this Exposition than was accomplished at the Pan-American and Columbian Expositions together.”

Everything could not be preserved for the entire 7 months of the Fair, however, and states received regular shipments of replacement fruits and vegetables — via refrigerated train cars. Not everything supersized could fit into a cold storage locker





either, so by the end of the summer Missouri's cream cheese, for instance, could be easily located with one's nose — making refrigeration even more appreciated!

### Ways to Supersize

*One of the most impressive food exhibits in the Palace of Agriculture was the Missouri Corn Palace made completely from native corn.*

*Courtesy Yvonne Suess.*

In addition to supersized food items, the supersizing instinct also showed up in the displays themselves. Not all the food exhibits were oversized, but often the designers used huge amounts of a particular food or used food in highly unusual ways.

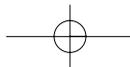
Both these methods served the same purpose — they got attention. Although these displays predated *The Guinness Book of World Records*, they would have surely

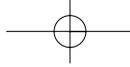
qualified for its pages. The creators of the “supersized” displays showed a great deal of ingenuity in creating both food forms and food sculptures.

### Food Forms

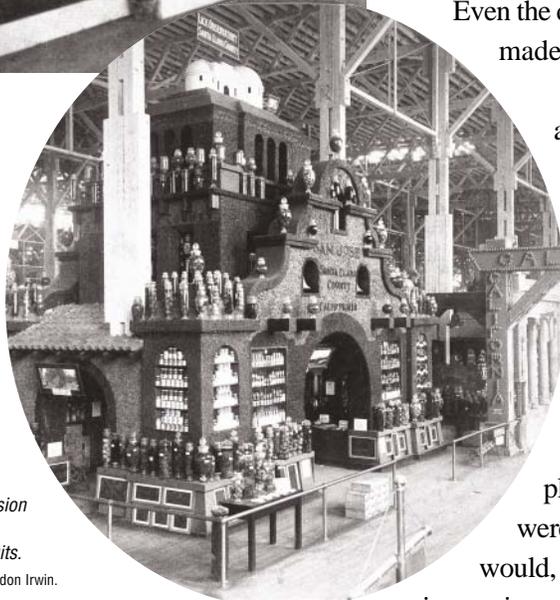
Food forms were recognizable people, places, or things, created out of food-stuffs, the most frequently used being corn and corn byproducts. Builders used corn husks, corncobs, corn tassels, corn kernels, and whole corn to fashion every design imaginable. An estimated 21,000 bushels were used in displays by the corn-growing states of the Midwest.

Missouri built the Corn Palace and two corn towers. The towers, made from leaves of corn plants and corn shucks, were replicas of the Louisiana Purchase Monument, which sat at the foot of the Grand Basin. The Missouri Corn Palace, with its dome nearly 10 feet taller than the towers, was made with 1,000





*This replica of the California statehouse was constructed from native crops of almonds.*  
Courtesy Max Storm.



*Santa Clara County's exhibit included this replica of a Spanish mission made from California fruits.*  
Courtesy Dr. Lyndon Irwin.

bushels of differently shaded corn. It was large enough that visitors could sit inside and lounge, and it was a real crowd-drawer. It turned out to be a landmark for meeting friends or for finding lost family members.

Missouri also created life-size figures of two women with all of their clothing made from corn products. One was an Indian maiden whose outfit included a necklace made from unpopped popcorn. The other was a lady whose corn dress was fringed with “silk.”

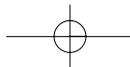
Indiana designed a portrait of Ben-Hur and his chariot. The horses were made of corn pith, Ben-Hur of corn shucks, and the chariot of broomcorn.

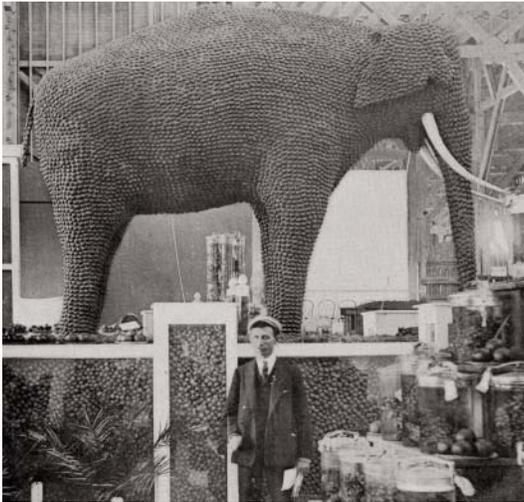
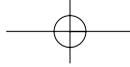
Even the dust raised by the racing chariot was made from corn-meal.

One California county made a miniature of the state capitol in prunes, and Sacramento County, known for its almonds, made a miniature of its capitol with its signature nut-meat. Santa Clara County created an old Spanish mission made of prunes, peaches, and apricots.

The most photographed and perhaps the most memorable examples of supersizing with food forms were animal shapes. Visiting children would, no doubt, have found these more interesting than the corn towers. Even today,

those who have only a cursory interest in the 1904 World’s Fair are still taken with the “almond” elephant, the “hops” horse, and, of course, the prune bear. All of these were





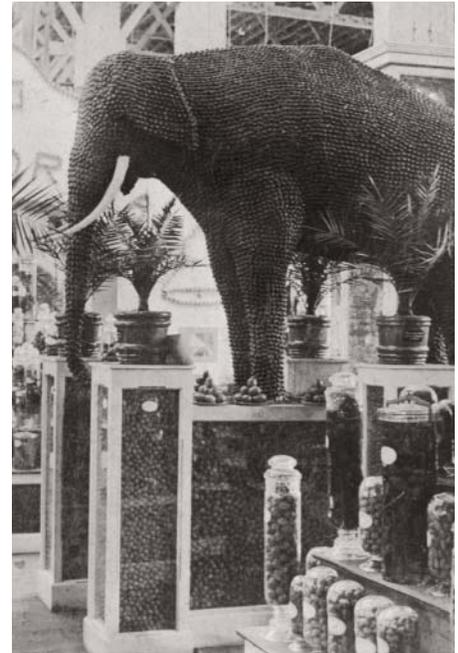
*This view of the nut elephant appears in Mark Bennitt's History of the Louisiana Purchase Exposition. The caption describes the structure as the "Almond elephant."*  
 Courtesy Max Storm.

the creations of Californians from one county or other.

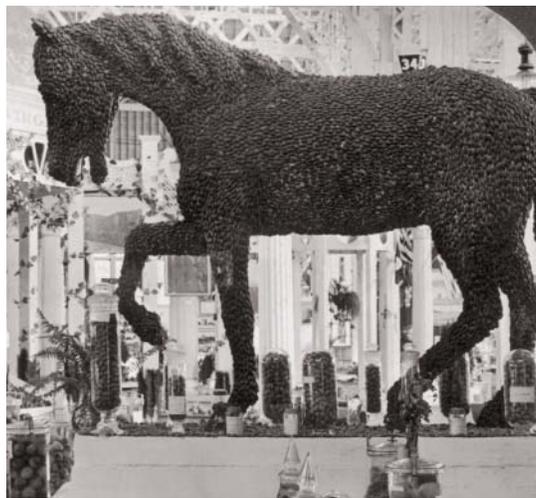
Over the years the "almond" elephant has had something of an identity crisis. Views of the life-size elephant made of California nuts appear as the "Almond Elephant" in official books, like Mark Bennitt's classic, *History of the Louisiana Purchase Exposition*, as well as in stereopticon views (the

first type of viewfinder images). There are a few 1904 references, however, that call it the "Walnut Elephant." With the help of modern imaging techniques used by Bob Miano of Technisonic Studios in St. Louis and the expertise of Dr. Shannon Smith and other horticulturists at the Missouri Botanical Gardens, efforts have been made to find out the true nature of the elephant. At this point, results are inconclusive, however, and the true identity of the elephant remains in question. An even greater identity crisis occurs with a life-size form of a horse made of "hops." Depending on which source you use, it might actually be made of pecans!

But, the prune bear? He was all prunes! The intimidating creature, standing 10 feet tall, with teeth showing and getting ready to lunge at passersby, was composed of harmless prunes. He attracted

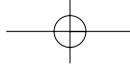


*This view of the elephant appeared on the popular stereopticon views sold as souvenir items. The caption on the stereo calls the elephant the "Walnut elephant" (above).*



*This life-size food form of a horse is sometimes described as the horse made of hops, and, other times, from pecans (left).*  
 Courtesy Yvonne Sues.





*The infamous prune bear with three of California's commissioners in charge of the state's exhibits in the Palace of Horticulture.*

Jessie Tarbox Beals, courtesy Missouri Historical Society, St. Louis.

visitors to demonstrations of cooking prunes as well as to the free literature on the benefits and uses of the dried fruit.

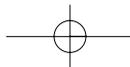
### *Food Sculptures*

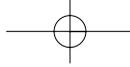
If food could be used to form images, why not sculpt it? Designers began with large blocks of food and sculpted them into murals, busts, dioramas, bas-reliefs, and life-size images of historical people. The most popular medium was butter.

Butter sculpting was not new to the 1904 Fair. Visitors to both Chicago and Buffalo, as well as to all the dairy expositions, had seen plenty of butter sculpting. What they had not seen before was the new process of preserving the masterpieces. Previously, the sculptures were kept in cases cooled by blocks of ice, but the St. Louis Fair was the

first to use mechanical refrigeration for this purpose. Visitors watched sculptors work in cooled areas or viewed finished products that had been sculpted elsewhere and brought to the refrigerated cases. Triple plate glass separated the viewer from the butter images.

Most of the sculptures were formed with butter (All 10 tons of it!) slathered over forms made of wood, wire, and cheesecloth. Some of the sculptors were popular in their native states, and others were nationally known artists of the time. C.F. Froliche, who studied in Paris and had his studio in New York, did the famous butter bust of Roosevelt. Illinois sponsored the dual busts of President Lincoln and President Grant with the Liberty Bell. And Minnesota contributed Father Hennepin and an Indian in a canoe discovering the falls of St. Anthony.





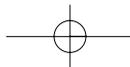
North Dakota provided the famous life-size butter sculpture of Roosevelt on horseback as a Rough Rider in the Spanish-American War.

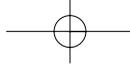
Butter was not the only medium. Louisianans sculpted “Miss Louisiana” from a giant sugar cube. An unidentified newspaper article from Taylor’s fourth scrapbook describes Miss Louisiana: “She is a sweet lass. She stands nearly five feet tall, just the accepted size for the model female figure and is the product of a sculptor who knows the proper proportions.” Miss Louisiana perhaps could not take the pressure of being so perfect because, by August, she began to fall apart. The summer heat made her ear drop off, and the commissioners could not figure



*This milkmaid with her cow was one of many butter sculptures in the dairy section of the Palace of Agriculture. An observer was looking through triple plate glass into the huge refrigerator storing the dairy displays.*

Courtesy Yvonne Suess.





a way to stop the process. It looked as if she would end up in fairgoers' iced tea before the end of the Exposition!

In July, the *Republic* reported that "Miss Utah" was also fighting for her life. However, it was her weight that was the issue. Miss Utah was sculpted from

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"Sanguine persons hoped that we had outgrown this sort of grotesque childishness and were learning that the proper place for beans and butter and the like farm products is not in the sculptor's studio."

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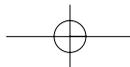
beeswax, and the summer heat caused her to get soft, pliant, and lose her Miss Utah figure. Refrigeration was the answer for her, and she did make it to cold storage. But she carried quite a bit of baggage with her — the state coat of arms, a beehive, the American eagle, the American flag, and several emblems of the bee industry — all done in beeswax.

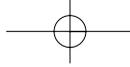
Lot's wife (a figure from the Bible) fared better at the Fair than she did in biblical history. She was carved from a solid block of rock salt from Louisiana. She glittered in the lights, but appeared scared as she turned and looked backwards, doing exactly what she had been told not to do! Lot's wife weighed about 850 pounds, and her pedestal weighed 400 pounds. She

was able to keep herself together at the Palace of Mines and Metallurgy for the duration of the Fair.

### *Supersized Criticism*

Not everyone was enamored with using food to build and sculpt. An unknown writer for the *New York Daily News* had some acerbic remarks to make about the whole enterprise: "Nearly 20 [actually 11] years ago at Chicago, sundry statues made of ears of corn, cans of vegetables, tablets of beef extract and such unholy materials were 'features of the Exposition.' Now it is proposed by a California town to send an elk made of beans to the St. Louis show. Sanguine persons hoped that we had outgrown this sort of grotesque childishness and were learning that the proper place for beans and butter and the like farm products is not in the sculptor's studio. If the talent applied to this sort of nonsense were employed in work on proper material, one of two things would be accomplished. Either the artist would find that he was not so much of an artist after all, or other people would discover that he really had talent and might assist him to make something of it."





## Reasons for Supersizing

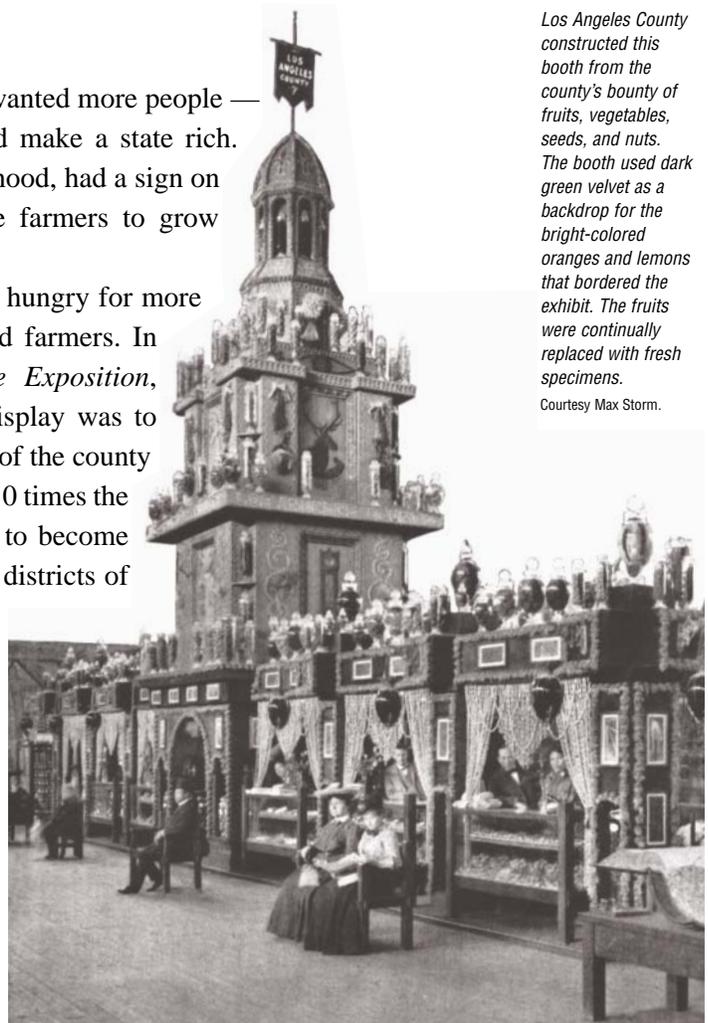
Supersizing displays of foods or displaying foods that had been supersized was done to get visitor attention for reasons that fell into two main categories: economics and immigration, and pride and competition. There was a less-striking reason, too. Some states wanted to strut their displays in hopes that they would be picked for a future convention site or even a world's fair site.

### *Economics and Immigration*

Many of the states and territories wanted more people — especially farmers. Agriculture could make a state rich. Oklahoma, not yet qualified for statehood, had a sign on its exhibit that said, “Wanted, more farmers to grow Oklahoma products.”

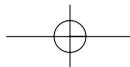
The California counties, too, were hungry for more fruit growers, livestock ranchers, and farmers. In *History of the Louisiana Purchase Exposition*, Bennitt wrote, “The object of the display was to induce immigration, as the flexibility of the county [of Sacramento] will support at least 10 times the population, and the county is bound to become one of the greatest dairying and fruit districts of the world.”

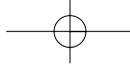
Besides Missouri, California occupied more exhibit space than any other state or company in the Agriculture Building. Californians were aggressive marketers for increased population to their state. There was even competition among the counties of California for the attention of the visitors: “The Los Angeles County Chamber of Commerce had a booth completely



*Los Angeles County constructed this booth from the county's bounty of fruits, vegetables, seeds, and nuts. The booth used dark green velvet as a backdrop for the bright-colored oranges and lemons that bordered the exhibit. The fruits were continually replaced with fresh specimens.*

Courtesy Max Storm.





covered in dark green velvet,” Bennitt wrote. “The 20-foot wings on the booth and the 45-foot towers were covered with this dark green velvet like the foliage of an orange tree. Outlining its dome was a border of fresh oranges; a portico of peanuts stretched from pillar to pillar and between these from gold branches hung glass jars filled with yellow honey.”

Some states went to great lengths to attract attention to themselves. The commissioner from Washington state was determined to present the *best* quality fruits. A grower had reported to him that he had 85 mammoth cherries weighing 4 pounds apiece. To assure that there would be no time lost in transferring the fruit from tree to jar, the commissioner personally drove his wagon through the orchards, carrying all the necessary equipment to preserve the fruit. Nine oversized jars, each containing approximately 35 pounds of the cherries, were put up right there on the grower’s grounds and then sent to St. Louis for display.

For Oklahoma Day, Mr. C.A. McNabb, who was in charge of the Oklahoma display in the Agriculture Building, wrote to the secretary of the territory of Oklahoma in 1903 with a request: “Please plan to send watermelons between 50-

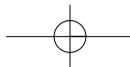
100 or more pounds!” He wanted 100 of them. McNabb wanted to put Oklahoma on the map, literally, as a state, and he was determined that Sept. 6, Oklahoma Day, would be a memorable occasion. The watermelons would be cut up in slices and given to visitors at the Oklahoma Building on the fairgrounds. McNabb even told them how to get the watermelons that big: “Pinch off all the buds except a couple from the vine. Give the roots lots of water.”

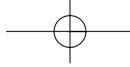
Californians provided the Fair with an experience that could definitely be classified as a supersized, one-of-a-kind event concerning food — well, almost food. It involved their delegate to the National Butter Makers Convention, met by hundreds of people at the train station. Some were generally curious and some wanted a good look at her body. She arrived in a private car and left the train with her lifelong companion, Charles D. Pierce. Juliana de Kol headed for her private suite, where she would stay for the remainder of the Fair. Her reputation preceded this convention

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Juliana’s main purpose in coming to St. Louis was to secure California as the next site for the influential National Butter Makers’ Convention.

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*Illinois farm boys submitted six of their prize ears of corn along with their photos to display at the state's corn exhibit.*

*Courtesy Dr. Lyndon Irwin.*

delegate. She was the kind no one could miss in a crowd. Miss Juliana de Kol was a cow — a Holstein-Friesian cow — that had broken all records for producing the most milk in a series of tests. Juliana's main purpose in coming to St. Louis was to secure California as the next site for the influential National Butter Makers Convention.



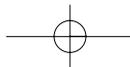
### *Competition and Pride*

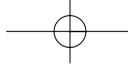
Many exhibitors had proven themselves as “best in class” before they were selected to come to the Fair. Many of these competitors brought their prize food products to the “Big Fair.” Awards at the Exposition’s juried events were highly valued and sought out by both small producers and large companies. Anyone receiving a medal (and thousands were awarded) went back and “showed the folks at home.” Companies used these recognitions on their promotional materials to impress

customers in a highly competitive national market.

Other competitions were on a smaller scale. The West Plains Missouri Commercial Club won “best in its class” in a local competition and was chosen as the delegation to accompany a railroad car of peaches for Peach Day at the Fair. The Iowa Corn Club — four neighboring farmers — sent its prize six ears of corn to the Fair to see how they compared with corn from neighboring states.

It might have been easy for visitors to lose a discriminating eye when faced with row upon row of corn displays, but it was hardly possible for one display from Illinois to go unnoticed. In 1903, the League of Corn Growers challenged young boys to a contest to see who could produce the most exceptional ears of corn. The league sent them seeds, and the boys recorded their methods of planting, their experiences during the growing and harvesting season, and their conclusions.





Eight thousand boys took the challenge, and 1,700 entered their 1903 crop for competition. The superintendent of the Illinois exhibit brought the corn for display, but added a feature that touched even the weariest fairgoer's heart. Photographs of the young corn growers accompanied many of their crops on display and personalized their efforts.



Members of the Jury for India Teas.  
Courtesy Max Storm.

### Jury Process

Thousands of entries in every category displayed at the Fair were judged by men and women selected as jurors. Much like today, jurors visited, tasted, smelled, and observed every entry. There were standards or criteria for every class of entry, whether it was bread, dairy, chicken, fruit, tea, coffee, or wine.

*The Mellin's Food Co.'s popular contest had visitors guessing the gender of the children in baby pictures displayed at its booth.*

Courtesy Dr. Lyndon Irwin.

Those who entered their prized products took the competition seriously, and they expected the jurors to do the same.



The Towles Log Cabin Syrup Co. offered cash prizes and recipe booklets to visitors guessing the number of the company maple syrup cans in its exhibit cabin.  
Courtesy Max Storm.

### The Contests

The contests at the Fair were just for fun, of course. Mary Franke of St. Louis correctly guessed the Opening Day attendance (187,793) and won a gold watch her descendants still treasure. Four thousand people tried to guess the number of beans in the California shield at the state's exhibit. First prize was a case of olive oil; second was a sack of beans.

The Towles Log Cabin Syrup Co. had another counting contest and distributed \$600 and recipe books as prizes to Exposition visitors who came nearest to estimating the number of cans of syrup filling its log cabin exhibit.

The Mellin's Food Co. had a delightfully different kind of contest. Beside its products were 20 baby pic-

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# Mellin's Food

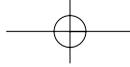
FOR YOUR OWN BABY

Mrs. R. H. Taylor, Moline, Ill., the mother of this sturdy, healthy boy, writes,  
"I send you a photograph of my four years' old child, Harold, who was brought up on Mellin's Food. He has never seen a sick day and we attribute that fact to the use of your excellent Mellin's Food. I cannot say enough in favor of it."

**Mellin's Food Company, Boston, Mass.**  
**\$250.** If you guess right on the babies at the Mellin's Food Exhibit, Agriculture Bldg., World's Fair, St. Louis.

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tures. The contest was to guess which ones were boys and which ones were girls. The prize was \$250.

A *Los Angeles Herald* reporter observed, “There are two very handsome French oil paintings in the Paris Salon and wonderful statuary [in the Palace of Fine Arts], but the guessing contest is the more popular attraction.” Some things never change!

And the bear raises his pruney head again! The game here, as you would suspect, was to guess the number of prunes covering the bear’s plaster frame. A circular with a picture of the prune bear and information about Sacramento Valley was given to each guest who signed the register at the booth. The name, address, and guess were recorded. Guesses ranged from 6,000 to 1 million prunes. On Nov. 3, 1904, the *Globe-Democrat* reported the results of the prune bear contest:

“The first place winner was from Virginia and guessed the exact number of prunes, 14,265 prunes. F.W. Castle of St. Louis guessed the second closest, 14,263.” The *Globe-Democrat* did not record the prize, but given the reverence for this fruit, an educated guess might be — prunes!



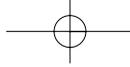
*One contest entrant guessed the exact number of prunes in the “prune bear contest.”*

Courtesy Yvonne Sues.

## Supersized Heart

After all the efforts to get the attention of the public and jurors with supersizing the bounty of the earth, it would be easy to lose sight of the little things. Colvin Brown, the exhibit director who brought Juliana de Kol to the Fair, received a letter from Myrtle Crozier of St. Louis. The *Sparta (Ill.) Argonaut* printed the request: “Dear Sir: I see by the papers that you are in charge of the San Joaquin County exhibit, and I write to ask you if we can get married in your booth. My fiance is coming from New Orleans next Wednesday and we will be married at once. I was born in San Joaquin County near Stockton, and I think it would be fine to be married there in your booth, as it would be just like home. I know my sweetheart will agree with me. Yours truly, Myrtle T. Crozier.” The *Argonaut* reported that, “Mr. Brown is quite willing to accommodate the couple, and says that he will buy the license and pay the minister for performing the ceremony and that he will furnish a band to play, ‘In the Valley of San Joaquin’ in lieu of the wedding march.”





## Sarah Tyson Rorer

None of the literature records that Mrs. Rorer was ever involved in supersizing foods in any way. But over the years she herself became supersized, as it were, due to the ever-growing sphere of her influence. Mrs. Rorer literally went from basement to “big top.” In the early days, many of her lectures were done in lower-level kitchens, but, as she drew larger and larger crowds, she needed larger and larger venues. In the

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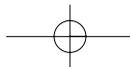
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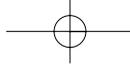
biography, *Sarah Tyson Rorer: The Nation's Instructress in Dietetics and Cookery*, Emma Seifrit Weigley wrote: “As the fame of Sarah Tyson Rorer and her demonstrations spread, she was called upon to appear throughout the US. In 1891 she gave two series of seventeen lectures each at the Lenox Lyceum. The next year she presented a course of lectures at the Johnson Building on Flatbush Avenue in Brooklyn. In the fall of 1895 she attracted throngs to the Concert Hall of Madison Square Garden. In the spring of 1896 and again in 1897 she shuttled between the Lyric Hall and the Harlem Opera House.”

Her influence was extended even more when she began delivering weekly radio shows on home economics and cooking techniques in the 1920s. By 1924, she was so well known that a Broadway musical, *Sitting Pretty* by Jerome Kern and lyricist P.G. Wodehouse, included a song called “Mr. and Mrs. Rorer.” The verses included the following:

“When Mister Rorer came home feeling mad  
 Kind Missis Rorer was not scared or sad  
 With love light beaming in her eyes  
 She spoke to him of Pumpkin pies  
 And then went off and planked a wicked shad!

When Mister Rorer said that he was blue  
 Kind Missis Rorer filled him up with stew  
 And there'd be no divorce today  
 If only wives would act the way  
 That kind Missis Rorer used to do.”





Weigley went on to note that Sarah Tyson Rorer was the guest of honor at the 1925 Woman's World's Fair held in Chicago. There, on "Cook's Day," all the exhibitors and demonstrators in the domestic science booths gave special honor to Mrs. Rorer. She was 75 at the time and still managed to give a lecture that day on radio station WMAQ in Chicago.

Although she did not supersize food herself, she certainly would have known what to do with the supersized food at the Fair. Here are some recipes from her *World's Fair Souvenir Cook Book*:

#### **Salted Almonds**

"After they are blanched, spread them over the bottom of a baking-pan, add the smallest amount of butter to lightly grease them, put them in a very moderate oven, and bake slowly until thoroughly dried and a golden brown, take them from the fire, dust them thickly with fine salt, turn them on a cool dish, and stand in a cold place."

#### **Stewed Peaches (All Kinds of Dried Fruit May be Cooked in the Same Manner)**

"If the peaches are clean do not wash them, but if they look dusty wash quickly in cold water, then cover with fresh cold water, soak overnight, and cook in the same water until they are tender. Sweeten to taste."

#### **Sweet Potato Croquettes**

"Boil four good-sized sweet potatoes. When done, peel and mash them through a colander, add one tablespoonful of butter, one teaspoon of salt, a dash of cayenne, and four tablespoonfuls of cream. Beat until light, form into croquettes. Dip first into beaten egg and then in breadcrumbs, and fry in smoking hot fat."

#### **Celery Soup**

"Wash six or eight green stalks of celery and cut them into small pieces, using the leaves as well, cover with a pint of boiling water and boil thirty minutes; then press through a colander, do not drain; but allow the water to go through with the celery. Put one quart of milk in a double boiler, add the celery and water and a tablespoonful of onion juice; rub one large tablespoonful of butter and three even tablespoonfuls of flour to a smooth paste, add a little of the soup until a liquid is formed, then turn into the double boiler, stir continually until it thickens, add salt and pepper to taste, and serve immediately. This is delicious if properly made."

