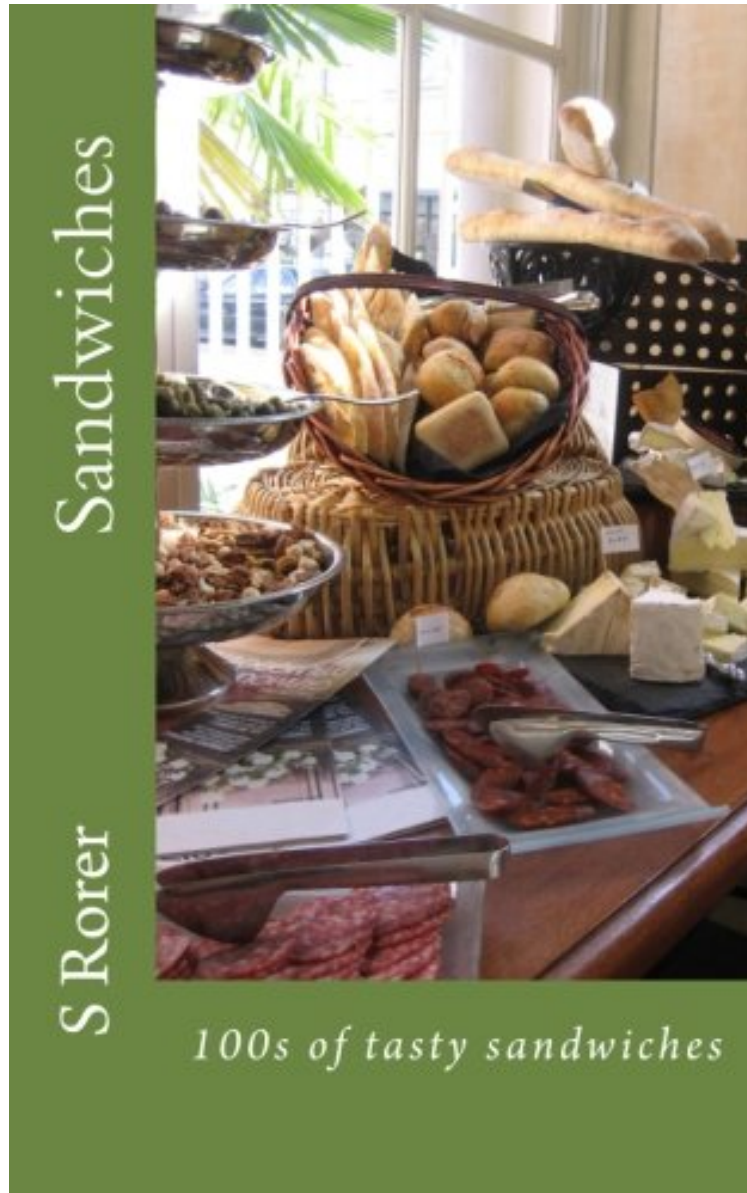


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Sandwiches

S T Rorer

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S T Rorer : Sandwiches before purchasing it in order to gage whether or not it would be worth my time, and all praised Sandwiches:

19 of 19 people found the following review helpful. Everything You Always Wanted To Know About Sandwiches By Kathleen Valentine Originally written in 1894 this little book is one of the many written for the home cook by Sarah

Tyson Heston Rorer, a woman from my home state of Pennsylvania. Rorer was a teacher of domestic science and often lectured on the connection between food, nutrition and health. She was something of a celebrity for her time and her fame grew throughout her career. In "Sandwiches" she provides the most amazingly complete information one could ask for about the popular food form. She discusses the different kinds of bread one may use and how to make them. She explains how to cut, trim, prepare and serve sandwiches for dainty meals but she also provide "working man" sandwiches for heartier appetites. She includes a recipe for German potato bread that is very similar to the way my mother made bread. There is a wonderful sounding recipe for Curried Oyster Sandwiches, a Game sandwich made from Partridge Breasts and mashed sardines, a savory nut-butter sandwich with pimentos added, and a tremendous variety of fruit and nut butter sandwiches. This is an interesting little piece of history as well as a resource for some very tempting treats. 4 of 4 people found the following review helpful. Variety of sandwich recipes and bread recipes included. By _Customer There is a wide variety of sandwich recipes, some of them old-fashioned and perhaps not as enticing as today, and a selection of bread recipes to help make the sandwiches included in this cookbook first published in 1894. Some of the sandwich recipes you will find in this cookbook include: Anchovy Sandwiches Cold Beef Sandwiches Caviar Sandwiches Chicken and Almond Sandwiches Princess Sandwiches Deviled Cheese Sandwiches Curried Egg Sandwiches. Although hidden you will find an active (linkable) table of contents making this cookbook easy to navigate. Recommend. 0 of 0 people found the following review helpful. Ok. By Gina Clabo Was disappointed that this had no pictures to show what sandwiches look like and arrived folded like a newspaper it was ok..

Sandwiches may be made from one of three or four kinds of bread; whole wheat bread, Boston brown or oatmeal bread, white bread and rye bread made into square, deep loaves; in fact, all bread used for sandwiches should be made especially for the purpose, so that the slices may be in good form, and sufficiently large to cut into fancy shapes. The butter may be used plain, slightly softened or it may be seasoned and flavored with just a suspicion of paprika, a little white pepper, and a few drops of Worcestershire sauce. For ordinary sandwiches use the bread without toasting. For canapeacute;s, toast is to be preferred. Sandwiches are principally used for buffet lunches or evening sociables, where only a light, substantial lunch is required. In these days they are made in great varieties. Almost all sorts of meat, if properly seasoned, may be made into delicious sandwiches. If the meat is slightly moistened with cream or olive oil, sandwiches for traveling, provided each one is carefully wrapped in oiled paper, will keep fresh three or four days. The small French rolls may have the centres scooped out, the spaces filled with chicken salad or chopped oysters, and served as sandwiches. The rolls may be made especially for that purpose, not more than two inches long and one and a half inches wide; with coffee, they make an attractive meal easily served. Ordinary sandwiches may be made either square, triangular, long, narrow, round or crescent shaped. One slice of bread will usually make one round sandwich and one crescent, provided the cutting is done economically. Meat used for sandwiches should be chopped very fine and slightly moistened with cream, melted butter, olive oil or mayonnaise dressing well seasoned. Fish should be rubbed or pounded in a mortar; add enough sauce tartare to make it sufficiently moist to easily spread. Turkey, chicken, game, tongue, beef and mutton, with their proper seasonings, moistened with either mayonnaise or French dressing, make exceedingly nice sandwiches.

About the Author Author of Mrs. Rorer's New Cook Book, Philadelphia Cook Book, Bread and Bread-Making, and other Valuable Works on Cookery.