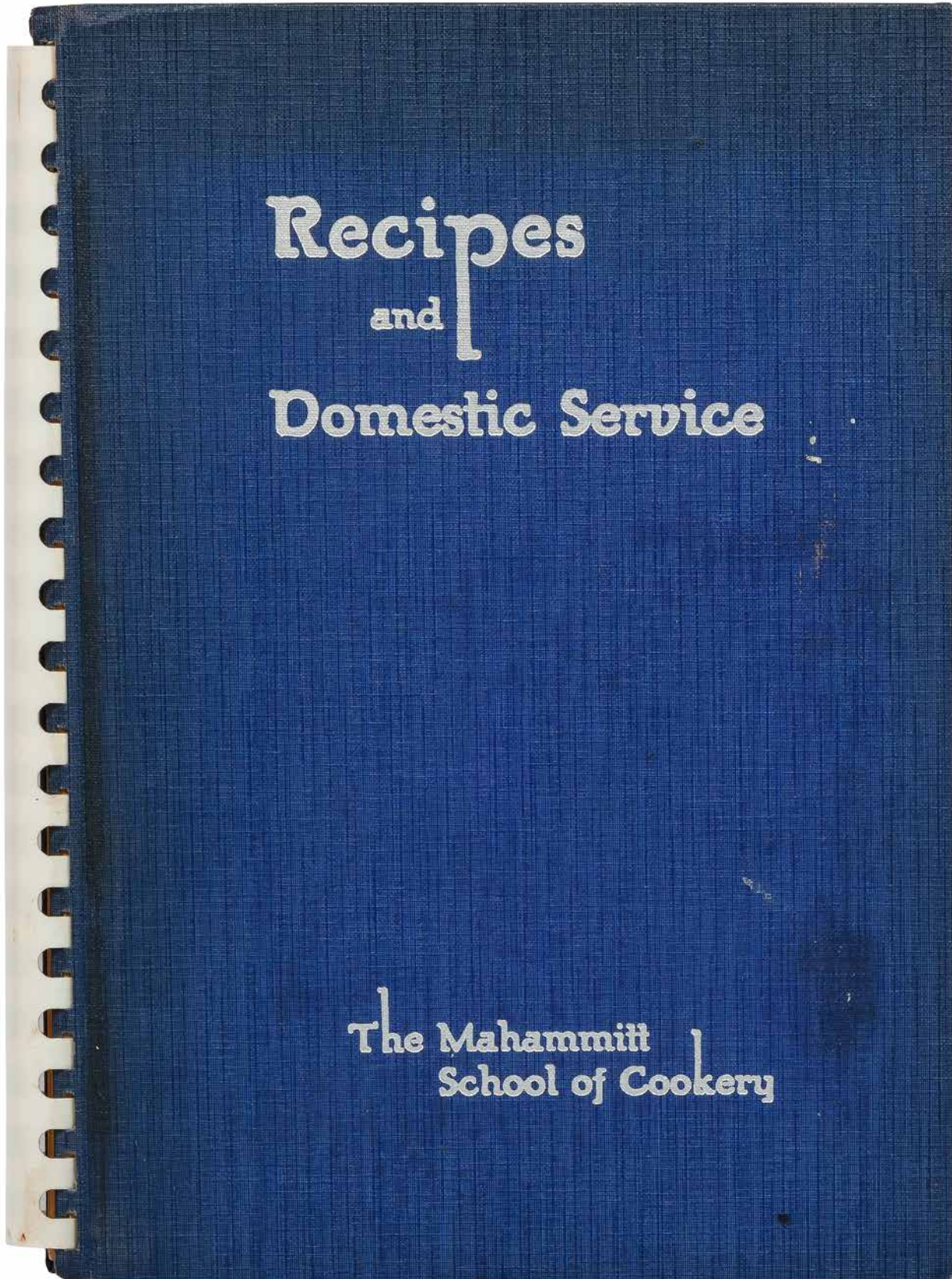


## **Sarah Helen Tolliver Mahammitt**

*Recipes and Domestic Service: The Mahammitt School of Cookery*

(Omaha, Nebraska: Mrs. T. P. Mahammitt 1939)

**\$850**



Recipes  
and  
Domestic Service

The Mahammitt  
School of Cookery

First edition.  
Small quarto.  
160pp. Original  
blue publisher's  
cloth stamped in  
silver with plastic  
spiral binding.  
A crack in one  
spiral, a couple  
of small scuffs on  
the front board,  
else near fine.  
Very uncommon  
cookbook by  
an African-  
American  
cook in an  
Omaha hotel.

[BTC#423404]

Take ham, cut well up in center. Put in pan and stick cloves all around sides. Mix sugar and mustard and rub over top of ham. Pour water and vinegar mixture in pan. Bake 1 hour slowly in oven at 375 degrees F. Baste and turn ham. When done, decorate with saute, pineapple slices, red apples, and parsley.

#### WINE SAUCE

1 cup water	2 tbsp. fat from pan
$\frac{1}{2}$ cup vinegar	that ham is cooked
$\frac{1}{2}$ cup brown sugar	in.
$\frac{1}{2}$ cup sherry wine	2 tbsp. cornstarch
	$\frac{1}{3}$ cup seedless raisins

Boil water, vinegar, sugar and fat. Dissolve cornstarch in a little cold water. Stir in liquid while hot. Let cook and add raisins. Before using, add wine. Serve with ham.

#### HAM LOAF

2 lbs. fresh pork	2 eggs
(ground)	2 cups bread crumbs
2 lbs. smoked ham	pepper
(ground)	1 tsp. mustard
1 cup milk	1 tsp. grated onion

Mix together. Place in pan and pour small can of tomato soup over. Bake one hour or a little longer.

#### SPICED HAM RING FILLED WITH BAKED BEANS

1 lb. smoked ham	dered mustard
$1\frac{1}{2}$ lbs. fresh pork	1 cup milk
$1\frac{1}{2}$ cups bread	2 whole eggs or 4
crumbs	egg yolks
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ cup vinegar
1 large tbsp. pow-	$\frac{1}{2}$ cup water

Grind ham and pork fine and add crumbs. Salt and pepper. Beat egg with milk. Mix with meat. Grease ring mold and pack in the meat. Dissolve brown sugar and  $\frac{1}{2}$  cup water and add  $\frac{1}{2}$  cup vinegar and 1 tablespoon dry mustard. Baste meat while cooking. Bake 1 hour at 375 degrees F., and when done, turn out and fill with baked beans.

#### SWEET HAM AND PORK LOAF

1 lb. ham	1 cup milk
1 cup bread crumbs	2 eggs
$1\frac{1}{2}$ lbs. fresh pork	

Grind ham and pork fine. Add eggs, crumbs, milk, and seasonings. Form into a loaf and baste with the following:  $\frac{1}{2}$  cup cider vinegar,  $\frac{1}{2}$  cup water, 1 cup brown sugar, 1 large tablespoon powdered mustard. Bake for 2 hours at 300 degrees F. Men particularly like this piquant and different meat loaf.

#### HAM ROLL AND ASPARAGUS

As many thin slices of cold boiled ham as you like. Put in as many asparagus tips as you want. Roll up and pin with a toothpick. Set in a oven just long enough to get hot. Serve with cheese sauce.

#### STUFFED PORK CHOPS

Cut the fat off the chop. Cut a slit in the chop. Rub chops with a mixture of sage, pepper, and salt on the outside. Prepare a bread dressing of bread two days old. Rub bread fine. Season with butter, onion, salt, and pepper. Fill chops. Dip chops in egg, then in crumbs and fry in deep fat until a golden brown. Place in baking pan with bone standing up. Add a little water and bake slowly for an hour. Do not let the chops dry out.

Use Jonathan apples. Peel and cut in half. Boil in syrup with lemon (a few slices in syrup) until clear and tender.

Boil sweet potatoes. Mash and season with butter, salt and a little sugar. Shape potato in round ball. Set on apples. Press a whole clove in the top of the potato ball and shape like an apple. Put on baking sheet and cook 10 or 15 minutes. Put around chops and garnish with parsley.

#### BROILED FRUITS BANANAS

Peel bananas. Leave whole or cut in half. Roll in lemon juice, melted butter and then in powdered sugar. Broil until brown.