

Ways of Serving Summer Vegetables

- PEAS**— May be served plain boiled and nicely seasoned, in patties, in salad, in thick cream sauce, in timbale, in purée, in cream soup, à la Windsor, and English fashion.
- DANDELIONS**— In salad, boiled as greens, and German fashion.
- SWEET CORN**— Boiled on cob, stewed, in muffins, in fritters, corn oysters, succotash, roasted, and in pudding.
- POTATOES**— Plain boiled, mashed, baked, stuffed, stewed, hashed in cream, au gratin, hashed browned, Delmonico, timbale, à la Duchess, à la Anna, à la Bordelaise, in casserole, ragoût, soufflé and croquettes.
- STRING BEANS**— Stewed, boiled and seasoned with cream sauce, and German fashion.
- SQUASH**— Boiled whole with sauce Hollandaise, mashed, and boiled with cream sauce.
- BEETS**— Boiled and sliced, seasoned with butter, cut into cubes and stewed with cream, and pickled.
- CABBAGE**— Stewed, ladies', scalloped, Russian fashion, au gratin, rolls, German sour, à la Flamande, cole slaw, in salad, with sour cream, stuffed, and in rolls.
- BRUSSELS SPROUTS**— Boiled with butter, and with cream sauce.

- YOUNG CARROTS**— In timbale, stewed with brown sauce, with cream sauce, hash, farmer's style, and en surprise.
- CUCUMBERS**— Raw in salad, boiled with cream sauce, with sauce Hollandaise, à la Poulette, stuffed, scalloped, fried, and with poached eggs.
- EGGPLANT**— May be cooked the same as cucumbers, also vegetable marrow.
- TOMATOES**— Stewed, boiled, panned, plain baked, stuffed and baked, boiled, fried, panned with cream sauce, in soup, scalloped, and raw in a dozen different salads.
- SWEET PEPPERS**— In sauce for meats, stuffed in half a dozen ways with bread, or meat, or rice, or hominy, and in purée.