



Pennsylvania Railroad

Dining Car Recipes

From the Kitchens of the Pennsy...

Below are a few recipes which have come from the Pennsy's official cookbook. The terminology, punctuation, spelling and most formats used are what is in the cookbook. There are enough recipes here to make a complete meal if you wish. Please make sure to read the service instructions at the bottom to create the "standard" meal. These recipes are usually for larger quantities than what most people make at one time. If you feel brave enough to try making the recipe proportionate, please do, otherwise, please invite us! Bon A petit!

For Your Dining Pleasure:

Clam Chowder, Fresh
Cantaloupe Cocktail, Pennsylvania
PRR Salad Bowl
PRR Salad Dressing
Pork Chop, Deviled, Pennsylvania
Baked Potato, Pennsylvania
Tomatoes, Stuffed
Fresh Apple Cobbler
Coffee
Instructions for Care and Cooking of Vegetables
Service Instructions

CLAM CHOWDER, FRESH

2 gallons -- 40 portions

30 large clams
3 medium size onions (cut in 1/4 inch dice)
3 outside stalks of celery (cut in 1/4 inch dice)
4 medium size raw potatoes (cut in 1/4 inch dice)
3 medium green peppers (cut in 1/4 inch dice)
1/2 lb. of salt pork (cut in 1/4 inch dice)
*1 No. 3 can of tomatoes (chopped)
1/2 teaspoon thyme
1 teaspoon Worcester sauce
salt and pepper
1 1/2 gallons cold water

Preparation: Boil the clams (scrubbed and washed) in the water until shells are open. Take out clams and strain the broth through a cloth. Remove clams from shells, cut each clam into four pieces. Saute the salt pork with the

vegetables in a large saucepan until onions begin to boil and cook for 45 minutes. Now add the raw potatoes, also the thyme and cook until potatoes and salt pork are done. Lastly, add the clams. Just at moment of serving, sprinkle each cup with fresh parsley.

* = A No. 3 can is equivalent to 32oz.

To really clean your clams, you may want to use a trick your Superintendent's mother-in-law uses. Take the live clams, place them in a large pot/pan of water and feed them cornmeal for a day or two. It flushes out the sand better than anything. -----Ed.

CANTALOUPE COCKTAIL, PENNSYLVANIA
Instructions for 5 portions

2 cantaloupe
juice of one orange (strained)
juice of 1/2 lemon (strained)
1 tablespoon powdered sugar

Preparation: Cut melon in half and remove the seeds. With a Parisienne cutter, carefully remove the soft meat. Be sure to cover all surface to avoid waste. Then place fruit in a crock, add sugar, orange and lemon juice. Mix by tossing. Do not use a spoon as this will crush the fruit. Serve 10 pieces with juice.

All salads with dinner meals of Fixed Price (table d'hote and combination) are to be served together with the soup course instead of with the main portion of such meals as heretofore. A la carte salads include the service of (5) crackers without additional charge. Occasionally you receive requests for "Ry-Krisp" wafers in place of crackers with a la carte salad orders other than "PRR Salad Bowl", which substitution may be made, consisting of 3 wafers.

Special Note: It is important that Fruits and Vegetables used in the making of "Salads" be thoroughly washed, because before they are picked either from the ground, bushes or trees they come in contact with fertilizers and sprays used against insects. In most instances, they are served raw and not cooked, therefore, it is imperative that their skins are carefully washed.

The "Salad" is the colorful, refreshing part of a meal if properly prepared. Therefore, care must be taken that all fruits and vegetables used in salads are fresh, crisp and served well chilled.

Tomatoes are not to be peeled for service of salads and cold specialties.

PRR SALAD BOWL
(Two Portions)

1/2 crisp head of lettuce (core removed, leaves pulled apart)
2 good sized tomatoes, each one cut into eight sections
4 green onions or scallions, finely sliced
5 radishes (sliced)
1/2 large cucumber (peeled) cut into half lengthwise, seeds scraped out, and cucumber thinly sliced
2 stalks of celery, finely sliced
1 1/2 ounces Roquefort or similar cheese
6 tablespoons of PRR Salad Dressing (see below)

Preparation: Wash all vegetables, except tomatoes; place them in a clean towel to dry. This is a very important thing for if not dry, dressing will not mix. Then place all vegetables (including tomatoes) in a round pan, crumble the cheese and sprinkle over, add dressing and mix well. Place in a salad bowl, underline with a B & B plate. Cold tea plate for service together with Ry-Krisp or wafers on B & B plate.

Important Reminders

1. Measure the Salad Dressing before adding it to the salad!
2. Do not add dressing or mix salad until an order has been received! This salad must be mixed to order only and never in advance and placed in refrigerator.
3. Do not garnish the top of the "PRR Salad Bowl" with tomatoes. This is wrong. The salad is to be thoroughly mixed before serving!

Our a la carte service of "PRR Salad Bowl" includes three (3) Ry-Krisp wafers on B & B Plate, which are served at no additional charge.

PRR SALAD DRESSING
One Quart

Yolks of 4 hard boiled eggs made into a smooth paste with tarragon vinegar
2 level teaspoons paprika
2 level teaspoons celery salt
2 teaspoons powdered sugar
2 green peppers chopped medium fine
12 chives cut very fine
2 sprigs parsley, chopped fine
Whites of 4 hard boiled eggs (chopped)
Juice of 1 lemon (strained)
1/2 cup olive oil
1 1/2 cups mayonnaise

Preparation: Mix ingredients well together in a bowl in the order given; beat with an egg whip; transfer into a quart jar; cover tightly; keep in chill box.

The following salad dressings are served: A la Carte: In vegetable baker, underlined with B & B plate, teaspoon for service; except for Mixed Salad (see method below). Special Meal and Table d'Hote: Over salad, unless otherwise indicated.

Important Note: When mixing salad dressings with salads, it's important not to use so much that it will collect in the bottom of the salad bowl or plate. Adding too much dressing not only ruins the appearance but also the fresh flavor. Just add sufficient to moisten the greens.

To properly toss a Mixed Salad the following instructions should be observed:

- 1. Shake chilled salad dressing until thoroughly blended.**
- 2. Make sure salad ingredients are well dried.**
- 3. Add just sufficient dressing to salad ingredients so that they glisten.**
- 4. Toss ingredients together, using fork and spoon and mix until thoroughly combined. Do not mix too many salads in advance of serving.**

Serve Special Meal, Table d'Hote, or A la Carte, unless otherwise indicated, on a large dinner plate. When chops are ordered, A la Carte, service is to be on 9 inch platter. Regardless of how prepared, pork must always be well cooked.

PORK CHOP, DEVEILED, PENNSYLVANIA

Instruction for 6 Orders

**12 pork chops
4 egg yolks
1 tablespoon dry mustard
1 tablespoon Worcestershire Sauce
1 tablespoon orange marmalade
Fresh bread crumbs**

Preparation: Season chops with salt and pepper, pass lightly in flour and saute in frying pan until done, without coloring. Remove chops from pan, place them on a clean towel to drain and cool. Mix egg yolks, dry mustard, Worcestershire Sauce and marmalade together well. Spread both sides of each chop with this mixture, and roll in plenty of soft fresh bread crumbs. Place in large size wire broiler. Sprinkle with a little clean melted fat and broil over a clear fire until of nice color.

The following potatoes are served A la Carte, Special Meal or Table d'Hote: Always on 7 inch platter.

BAKED POTATO, PENNSYLVANIA

Instructions for Four (4) Portions

**4 baking potatoes
2 cups of finely hashed boiled potatoes
1 1/2 cups heavy cream
2 ounces butter
Seasoning of salt and pepper**

Preparation: Bake potatoes until well done. Cut off the tops lengthwise and scoop out the potato until the shell is well hollowed out. Set these potatoes aside to use for any suitable purpose. Make a hashed in cream potato by combining the cold hashed boiled potatoes with cream and butter, together with seasoning; place in small saucepan and cook for about 10 minutes. Fill the hollowed potato shells with the hashed in cream potatoes, sprinkle the tops with a little paprika, a few bread crumbs and a very little grated cheese, also a few drops of melted butter and bake in hot oven until of golden brown color. These must be served very hot.

INSTRUCTIONS FOR CARE AND COOKING OF VEGETABLES

All vegetables should be thoroughly washed in cold water before cooking. This is important, as vegetables while they are growing, come in contact with fertilizers and sprays used against insects.

Chefs and cooks should take care that vegetables are properly prepared. Along with the salad course, vegetables add color and eye-appeal to a meal. However, if they are overcooked and colorless they spoil an otherwise delicious meal.

Use only as much water in cooking as is absolutely necessary to prevent burning, so that vegetables will absorb all the moisture and help prevent their valuable mineral salts and vitamins from escaping. Cooking in this manner also helps vegetables to retain their color and taste.

Cook vegetables in as short a time as possible, do not over-cook. Length of time for cooking vegetables varies according to freshness and age. Therefore, time-tables for cooking serve only as guides and each chef and cook must be the judge as to how long to cook their vegetables until tender. It is important of course that vegetables are cooked sufficiently so that they are not served half done.

Do not prepare large quantities at one time, but stagger the cooking of vegetables during the meal period so that the late, as well as early dining car patrons, will be served vegetables which are freshly cooked, colorful and palatable.

Green Vegetables

Such as spinach, peas, cauliflower, etc. must be placed in a cloth, and in order to retain their freshness, be stored immediately in the ice well (formerly used for milk).

Root Vegetables

Must be stored in the four vegetable bins, provided for this purpose, and close attention given to prevent sprouting or decay. Vegetables must be cooked fresh for every meal. Cars using and serving the same kind of vegetables for luncheon and dinner, must prepare only sufficient to last them through 1 meal; under no circumstances shall cooked vegetables be carried from one meal to another.

Instruction for Cooking Fresh Vegetables

All vegetables grown above the ground (peas, beans, cauliflower, cabbage, brussels sprouts, spinach, asparagus, etc.) must be cooked in boiling salted water without any lid on the saucepan. All vegetables grown below the ground (onions, potatoes, carrots, turnips, beets, rutabagas, etc.) must be set to cook in cold salted water with lid on the saucepan. The strong odor of vegetables like cabbage, cauliflower, turnips, onions and brussels sprouts is greatly lessened by adding a crust of bread laid on top while cooking.

TOMATOES, STUFFED

12 medium sized tomatoes (cut a thin slice off top and scoop out)
1 cup ground boiled ham
1 medium onion
1 can of mushrooms or 6 fresh
1 cup boiled rice
1/2 kitchenspoon of chopped parsley

Note: The ham, onions and mushrooms must be ground through a meat chopper.

Preparation: Saute in butter, the ham, onions, mushrooms and parsley until ingredients get dry. Now add half of the scooped out tomato and the rice and mix well. Season with salt and pepper, then moisten with Espagnole and simmer for about 10 minutes. Stuff tomatoes with this filling and bake in oven until done.

FRESH APPLE COBBLER

8 Orders
Preparation of Apples:
1/2 till of apples
1 1/2 cups sugar
1 1/2 cups water

Peel apples, cut in halves and remove seeds. Add sugar to water and boil until clear. Add apples to syrup and cook until tender.

Preparation of batter:
2 tablespoons butter
1/4 cup granulated sugar
1 egg
1 cup flour
1 teaspoon salt
1/2 cup milk
1 teaspoon baking powder

Cream butter and sugar together, add egg and beat well, then add sifted flour, baking powder and salt, alternating with milk and beat thoroughly. Drain apples and place in a baking pan. Put pan in oven to heat apples, then pour the batter over and bake in a moderate oven until done.

RULES FOR MAKING OF COFFEE

Coffee is one of the most important items served.

A poor cup of coffee will ruin an otherwise good meal. Chefs must personally make the coffee and pay strict attention to the following rules.

Care of Urn: Wash the urn every night in good hot soapy water and finish with clear water. Rinse urn after every meal. When is not in actual use, leave the cover off. This allows a circulation of air and tends to keep the urn fresh and sweet. Do not leave any water in urn.

Twice a month use the urn cleaner, provided for this purpose, as follows: Fill urn nearly full with very hot water. Pour 1/4 of the contents of 1 package of cleaner (see directions on package) into the water and stir; let it stand 10 minutes; then drain and rinse thoroughly. This will remove the discoloration and stain.

Care of Faucet: At least twice a week clean the faucet, thoroughly. Remove, take apart, place parts into a saucepan, add water and soda. Bring to boil and let simmer for about a half hour. Rinse with clear water.

INSTRUCTIONS FOR MAKING GOOD COFFEE

- (1) Use only fresh briskly, boiling water.
- (2) Use one gallon of fresh, briskly, boiling water to each package of ground coffee.
- (3) Measure the water carefully -- do not guess.
- (4) The best results are obtained by pouring fresh, briskly, boiling water over the coffee -- in urn bag if used -- or on filter paper in strainer set on top of urn.
- (5) If urn bag is used, allow coffee to seep through, then repour the entire quantity made over grounds in bag; after all of the coffee has gone through the second time, remove bag immediately. This will insure coffee of uniform strength.
- (6) If coffee is made with filter paper in strainer set on top of urn, remove the strainer after all of the coffee has passed through and pour back in the urn half the amount made. This insures coffee of uniform strength.
- (7) Thoroughly wash strainer or bag in clear, warm water and then in cold water, so that either one will always be ready for the second making of coffee. Do not use soap in washing cloth urn bags.

SERVICE INSTRUCTIONS

Cocoa Pot: Underlined with B & B plate. Pot filled.

Silver Coffee Pot: No underlining. Pot filled two-thirds full.

Finger Bowl: No underlining.

Glass, Fruit or Vegetable Juices: On B & B plate. Except when otherwise instructed.

Milk: In water glass, poured at table.

Mustard or Horseradish Pot: On B & B plate.

Soup Service: Meals of fixed price in consomme cup--underlined with saucer.

A la carte: In silver tureen, underlined with silver tray or silver supreme dish covered with silver cover and underlined with B & B plate. Silver ladle in soup plate. If cup of soup is ordered a la carte service is to be the same as for meals of fixed price.

Soup Plate: Underlined with dinner plate.

Silver Supreme Dish: Underlined with B & B plate.

Ice Cream: In pudding dish underlined with B & B plate.

Bread Assorted

Two (2) slices of Melba toast and one (1) roll or portion of sliced bread (1 whole slice of white cut in two and half slice of whole wheat) on B & B plate to be served with main course of meal. Bread must not be trimmed.

French Bread

- 1. Loaves of French bread are to be heated in the paper bag or paper wrapper in which supplied before being cut -- this is very important and must not be overlooked.**
- 2. Portion is to be one (1) piece, about two (2) to two and one-half (2 1/2) inches long and cut halfway through the center.**
- 3. Service is to be on B & B plate.**

Bread, Crackers, Rolls, Ry-Krisp

Rolls or bread and crackers are never to be served on the same plate. This is a violation of our standing instructions, which prescribe that four crackers should be put on a B & B plate when cup soup service is performed; the rolls or bread -- as selected by passenger -- are to be served on B & B plate with main course of meal.

In connection with our service of Rolls with Luncheon and Dinner meals of Fixed Price: Rolls are not to be served unless a patron so requests, except on cars using menus with rolls shown as part of meal of fixed price.

Butter Service

Effective May 1st and for the period of warm weather the butter service will be as follows:

Silver Butter Chips: One piece of butter in center of chip and sufficient shaved ice place around to properly cool the butter. No underlining is necessary.

China Butter Chips: One piece of butter on chip, underlined with A. D. Saucer and a very little shaved ice sprinkled over the butter at moment of serving.

For cars that are not equipped with either silver or china butter chips, service is to be rendered on a B & B plate and ice is not to be used.

Second Helpings or Additional Service: Remove silver chip or china chip, with underlining or B & B plate from table when second or additional helping of butter is served. A complete fresh service should be given to every patron. When a patron has consumed his portion of butter and is still eating the main part of his meal, second helping of butter is to be served without inquiring of guest whether more butter is wanted. (only when butter is plentiful is this practice to be observed.)

During the period of cold weather, butter service will be identical with that outlined above for warm weather except that no shaved ice is to be used. Secure copy of latest circular of instruction with regard to number of pieces of butter to be cut from a pound.

Tea Service

Tea, Hot: Serve one individual bag in tea pot; lemon only if requested. The lemon should be sliced very thin and three slices served on B & B plate. Care must be exercised that patron is served with the kind of tea ordered. If hot tea is ordered a la carte, service is exactly the same as for meal of fixed price except that pot of hot water in addition to tea pot is to be brought to table, both underlined with same tea plate.

Tea, Iced: Serve hot in tea pot. Iced tea glass 3/4 full of cracked ice, underlined with pudding dish; quarter lemon at side of glass; iced tea spoon. A la Carte: same as above.

Miscellaneous Instructions

It is imperative that platters, plates, etc., be as hot as can be handled when used in the service of hot dishes and thoroughly chilled when used in the service of cold dishes.

A la carte salad portions, except PRR Salad Bowl when ordered as main course, should be served in grapefruit dish underlined with B & B plate. Five crackers must always be served. (See above.) Cold tea plate for service.

With all curry dishes serve half consomme cupful of hot steamed rice in vegetable baker whether specified on menu or not.

Proper Underlining Should Be Used for the Following Dishes

Au gratin dish, grapefruit dish, pudding dish, oatmeal bowl, on B & B plate. Casseroles for meat pies or articles served au gratin underline with B & B plate. Covered casseroles underline with teaplate.

Ramekin: on B & B plate.

Vegetable Bakers: no underlining except for stewed tomatoes, beets and cream style corn underline with B & B plate.

Shirred Egg Dish: on tea plate.

