

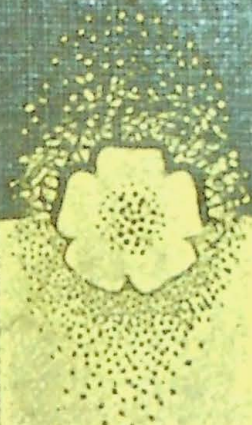
**BUTTERCUP HILL TEA ROOM RECIPES**

by

**CHARLEEN J. BAKER**



BUTTERCUP  
HILL  
TEA ROOM  
RECIPES



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CHARLEEN J. BAKER

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*T*HIS BOOK is dedicated to the memory of  
my beloved husband

EMERSON W. BAKER

who through his untiring effort, keen business  
judgment and deep personal interest helped me to  
build Buttercup Hill Tea Room, and who  
thought "I was the best cook in the world."

L.C. 35-9176  
770



*F*OOD of the same quality and character that I would serve if you were guests in my own home.

*Charles J. Baker*

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BUTTERCUP HILL TEA ROOM RECIPES

FOREWORD

*THESE RECIPES* are made public and offered to you because I have had so many requests for the different dishes which I have served in my Buttercup Hill Tea Room for the past six years, where I have personally done a great deal of actual cooking. Many of these recipes I have originated and others I have adapted to my own interpretation of them. I find, in my last twenty-six years of cooking, in order to produce good food, one must use plenty of butter and cream as well as other ingredients.

A great many of my friends and clientele have asked me the questions, "Why did you go in the Tea Room business," and "How do you happen to like to cook?" As a child, in the South—I was born in Southern Arkansas — my greatest happiness was watching my colored Mammy, "Aunt Maria," concoct her many unusual Southern dishes. One Christmas I was given a very small cooking stove and she taught me how to cook the simpler foods on that. Ever since those days, I have been interested in the art of cooking, which I consider one of the finer arts. Back in my mind, I have always cherished the idea that the public being food-minded would respond to an eating place where honest ingredients and the skill of blending



them were intelligently combined. Most every woman in America has at some time in her life thought she would like to have a tea room all her own. The time came in my life, purely by chance, when my husband made it possible for me to experiment with my idea of food and to learn if any substantial portion of the American people had enough art in their souls to prefer quality to price.

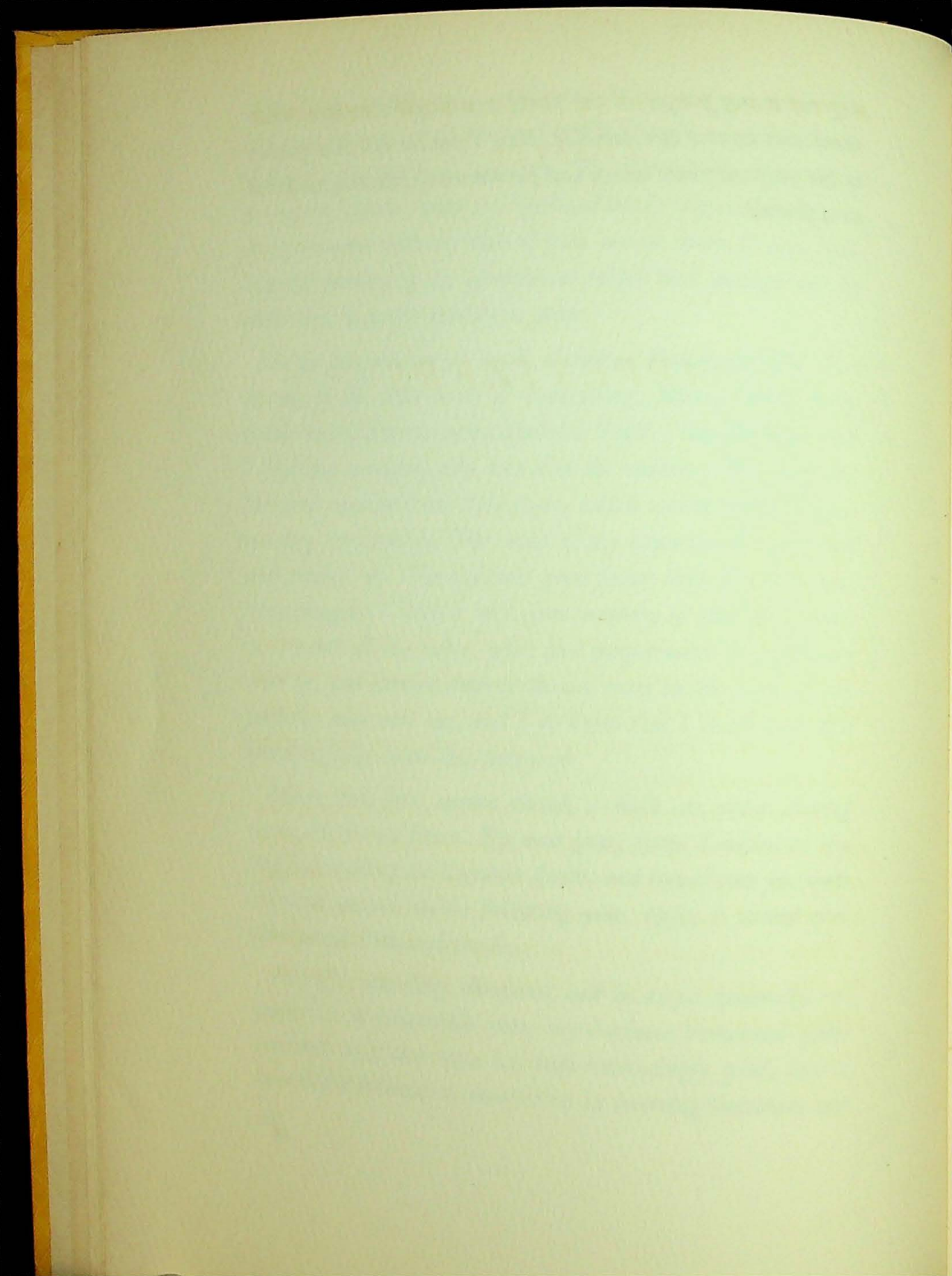
So in the summer of 1928, I started Buttercup Hill Tea Room, in the little town of Lunenburg, Mass., about forty miles west of Boston on the Mohawk Trail. I was the cook and I had one assistant who was also the waitress. We had one kerosene stove and one little room, which seated twelve people not very comfortably. The result of my experiment surprised and pleased me. The business grew faster than I could possibly imagine. I have a very clear memory of that first year, as I made all my cakes, pies, and mayonnaise at my home near by, and carried them to the tea room in the back of my perfectly nice new car, and I do know that I made over five hundred fudge cakes that first year.

Before that first season closed, I built an extra dining room, the Orchid Room. The next year, 1929, I added to my original building the Rainbow Room, and served over fourteen thousand people. In the following year, 1930, I served over twenty-eight thousand people.

In 1931, over forty thousand, and in 1932, generally regarded as a melancholy year, my business remained quite constant. 1933 and 1934 had been increasingly good, and I have had a tremendous satisfaction in knowing that there are

a great many people in the world who respond to kind treatment and honest merchandise. Now I am certain that quality is the only attribute which can permanently retain a customer as a friend.







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		Mushrooms — Charleen . . . . .	23
		Parsnip Cakes . . . . .	20
		Spinach Timbales . . . . .	22
		Spinach and Ham Timbales . . . . .	22
		Stewed Tomatoes . . . . .	19
		Stuffed Green Peppers . . . . .	21
		Sweet Potatoes and Apricots . . . . .	20
		Sweet Potatoes and Pineapple . . . . .	20
V			
VEGETABLES . . . . . 17-23			
Artichoke Hearts au Gratin . . . . .	20		
Baked Stuffed Potatoes . . . . .	21		
Baked Stuffed Tomatoes . . . . .	19		
Candied Carrots or Parsnips . . . . .	23		
Candied Sweet Potatoes, also Southern Style . . . . .	21		



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