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Interview with
Colonel M. L. Daman
September 29, 1973
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Oral History Collection

M. L. Daman

Interviewer: Dr. Ronald E. Marcello

Place of Interview: Dallas, Texas

Date: September 29, 1973

Dr. Marcello: This is Ron Marcello interviewing Colonel M. L. Daman for the North Texas State University Oral History Collection. The interview is taking place on September 29, 1973, in Dallas, Texas. I'm interviewing Colonel Daman in order to get his reminiscences and experiences and impressions while he was a prisoner-of-war of the Japanese during World War II. Colonel Daman was captured on Corregidor in the Philippine Islands shortly after World War II commenced in the Pacific.

Colonel Daman, to begin this interview would you just very briefly give me a biographical sketch of yourself? In other words would you tell me when you were born, where you were born, things of this nature.

Colonel Daman: I was born on October 5, 1915, in a little town called Caney, Kansas, about one mile north of the Oklahoma border, about twenty miles west of the Missouri-Kansas line, down in the southeastern corner of Kansas. I

went to Virginia. I was in the CCC's and I went to Virginia. I went to school there. Then from Virginia I enlisted in the Army, and I went over to the Philippines in 19 . . .

Marcello: Probably about 1938 or '39?

Daman: No, it was much earlier than that. I think you're right. I think it was about 1939 when I went to the Philippines.

Marcello: Going back just a little bit, why did you decide to enter the service?

Daman: Because it was during the depression and it was very difficult to find any kind of a job worthwhile on the outside. I had gone to business college and had some capability of a typist and of a steno. They told me in the Army that they were badly in need of them and that I would probably get a very good assignment if I joined the Army.

Marcello: This is interesting because this is in many ways one of the standard reasons that the former prisoners give for having entered the service. Some of them say they couldn't find a job since it was still the depression. Others say they liked the uniform. Others say they wanted to travel and this sort of thing. Now let me

ask you this question. What did you think when you received your orders to go to the Philippine Islands?

Daman: I thought it was wonderful. I'd never been out of the United States, and I thought this was a wonderful opportunity to get to see some of the world. I was elated that I got that assignment.

Marcello: I gather that the Philippines in time of peace represented pretty good duty, did it not?

Daman: It was very good duty, yes. Yes, the pay was very poor over there at that time. As you will recall, it was back then that a private received \$18.25 a month which wasn't much money, but at least over there by the standards it was pretty good. There was a lot that you could do on that \$18.25 a month.

Marcello: Prices were very, very cheap, were they not?

Daman: That's right.

Marcello: Incidentally, where did you take your basic training when you entered the Army?

Daman: I took my basic training at Fort Slocum, New York. I sailed around from New York City on the USS Republic, which was a transport. It was a fantastic journey. It took us fifty-one days to get . . . no, it took us thirty-four days to get from New York to San

Francisco. I arrived in San Francisco with \$5 in my pocket. You can imagine what kind of a spree I put on with \$5. Then we went on on the SS Grant, which plied between the Philippines and the United States at that time as a troopship. It took us fifty-one days to get out to the Philippines in those days. That was quite a horrendous voyage because we ran into some storms.

Marcello: Were you an enlisted man at this time?

Daman: At that time I was, yes.

Marcello: Could you identify your unit?

Daman: At the time that I got in the Philippines, I was assigned to the Headquarters Philippine Department as a stenographer-clerk.

Marcello: Were you a part of some division or something of this nature?

Daman: No, not at that time. It was just headquarters troops.

Marcello: You mentioned awhile ago that it was rather a rough voyage from California to the Philippines. As a boy from Kansas, how did you fare?

Daman: I wasn't a sailor. I really got seasick at that time.

Marcello: Well, what happened when you got to the Philippines? What sort of activities did you engage in when you got there from a military standpoint?

Daman: Well, we were assigned to these barracks there which was just about a block and a half from the headquarters which was in the old stone-wall city. The Philippine Department Headquarters was right there on the corner of the Pasig River where the old stone wall came right down to the river. At that time I was assigned in a judge-advocate general's office as a court reporter.

Marcello: At the time you got to the Philippines, did you ever give much thought to the possibility that at one time or another, maybe in the near future, the United States and Japan would eventually be getting into war?

Daman: That was the farthest thought from my mind. That didn't come about till sometime later.

Marcello: As a young recruit, did you more or less keep up with world events and things of that nature?

Daman: I tried to by reading all of the magazines and newspapers I could get my hands on. But I still wasn't enough of a student of history to realize that there was the possibility of war in the offing. I married in 1939 . . . no, I should say this. I was transferred from Manila to Baguio. When I went out there, I was a company clerk in an outfit up at Baguio, the care-taking detachment up there.

Then later I bought out of the Army. In those days you could buy out by depositing an amount of money that in the event that you became an undesirable person in the Philippines that they could . . . your passage was always paid, so they could get you back to the United States. I served as an enlisted man for two years and eleven months over there. Then as I say, I bought out of the Army. I went to work for the largest Ford dealer in the Philippines called the Manila Trading and Supply Company. I went to Manila to live, and from there I was sent south to Cebu Island. I took my training there, and from there I was sent on down to Mindanao. I had my own branch at Cagayan, Oriental Misamis. I stayed there for about two years plus. Then eventually I was transferred back to the main island of Luzon.

When I got back there, I decided to get married. I married an Army officer's daughter at Fort William McKinley. Her whole family, of course, 100 per cent, was in the Army. She thought it would be an excellent idea if I'd get in as a reserve officer, which I did. Later on when things began to look like everybody was going to have to do their year of active duty, I

decided to volunteer. I went on active duty for a year but I got caught. In that year all this happened.

Marcello: That's kind of interesting. You went over there as an enlisted man, and then you eventually got out of the service and worked for this private company in the Philippines, and then you eventually got back into the Army again.

Daman: That's right. That's correct, sir.

Marcello: Well, let's pick up events from that point then. As time got closer and closer and closer to December 7, 1941, December 8 your time, 1941, what sort of training did you undergo to prepare for the eventuality of war?

Daman: Well, at about that time General MacArthur was given the complete command of all of the Philippine Army forces over there. At that time I was stationed at Fort Stotsenburg which is at Clark Field as you recall. We were constantly undergoing combat training there. I had a platoon and we were out on bivouac a lot and constantly getting ready for . . . as a matter of fact, I hauled all those big what we call a "Long Tom" 155's from the Fort Stotsenburg area all up along the west coast of Luzon, even up to the farthest most

point where we had them stationed. They made me an instructor, and we designed a truck driving school in which we started training Philippine Army, that is, the Philippine Filipinos into truck companies. That was quite an experience because I took convoys then all over the Philippines, Luzon proper.

Marcello: I would assume that this perhaps might have been a pretty difficult job in training these Filipinos for this type of work.

Daman: It was very difficult.

Marcello: Considering that you were working with people who were for the most part, I would say, maybe illiterate, certainly had not been around machinery at all, ill-educated or uneducated.

Daman: Uneducated, that is correct, and didn't speak English too well. Of course, we had our own non-commissioned officers. At that time I belonged to the 12th Quartermaster Regiment, which was a motor transport outfit. I think we did a rather bang-up job in getting those truck companies turned out the way we did. Just from a big-wide-open field, teaching them to drive and also to maintain the vehicles so that they were in a position to roll.

Marcello: From the standpoint of equipment and material and this sort of thing, what was the condition of the Army in the Philippines as the war approached?

Daman: The Philippine Army per se received a lot of brand new equipment. We had a lot of brand new two and a half ton GMC trucks which we trained these units on. It was in pretty good shape. They also had quite a bit of good American equipment that had been shipped in there and turned over to them. You see, at that time I belonged to the Philippine Division. The Philippine Division was just spread very thin as instructors all over the islands in the various aspects of combat services and logistic service units. It was not unusual for us to come in contact with brand new equipment that we weren't even able to get a hold of in our own Army, that is, the American Army. The Philippine Scouts in my opinion, I regard them as the best soldiers that I ever had the opportunity of working with. They were really, really tough soldiers and really gung-ho.

Marcello: The Filipino Scouts were actually considered a component of the United States Army, were they not?

Daman: This is correct. They were a part of the Philippine Division per se.

Marcello: But they would never serve outside the Philippines.

Daman: That's right. They served only in the Philippines as a part of the Philippine Division. That division was about 12,000 strong.

Marcello: This is an opinion that's shared by almost all of the other people that I've interviewed. Every one of them, so far as I can recall, has a very high regard for the Filipino Scouts.

Daman: The Philippine Scouts were wonderful soldiers. They really were. They were well-trained, and for the most part their officers . . . they had a West Point of the Philippines over there, and, of course, we had manned that West Point with instructors. They were well-instructed, and their officers were very good officers.

Marcello: Now on the other hand, the Philippine Division was strictly made up of conscripts, isn't that correct?

Daman: No, it was volunteer. It was a waiting line, volunteer, father-son sort of a deal. Everybody wanted to become a Philippine Scout because he realized that was a position of prestige. It was quite an honor to become one, and therefore they had a desire practically from childhood. If the father was a member of the

Philippine Scouts, they wanted to become one also when they were able to do so.

Marcello: Now the Philippine Division, on the other hand, they were conscripts, were they not?

Daman: No, the Philippine Division were volunteers, but the Philippine Army was conscripts.

Marcello: Right. I see. Let me get this straight. Now the Philippine Division was made up of Americans primarily?

Daman: Yes, we had one American regiment. We had two Philippine regiments. Our service troops were Filipinos.

Marcello: I see.

Daman: The 31st Infantry, you know, the famous China Infantry Division that went up there in that China problem that they had several years before? They were brought back to Manila.

Marcello: Yes.

Daman: That was our main regiment. Of course, our service units of the 12th Quartermaster Regiment which I was a part of was Philippine-manned with American officers. I say this American now not in degradation of the fact the difference between Philippines and Americans, but only to identify the difference between American citizens per se and Filipinos.

Marcello: As war approached, were your activities all geared toward the eventuality of combat, or was there time for a social life or anything of that nature?

Daman: Yes. Oh, there was definitely a . . . you see, in May of 1942, they evacuated all the wives and children and so on.

Marcello: That would have been May of 1941, would it not?

Daman: That's right, 1941. You're correct. When that happened, of course, then the social activity began to pick up because our general, General King, insisted that his officers at retreat when the . . . every day we must go into whites at time of retreat in order to maintain discipline. We must have candles on the tables. Although we had house boys and so on to serve and take care of us, our dining tables, they were social. They had to have candles on the table, and it was strictly a formal affair all the way through because he felt that that's the only way that he could maintain the discipline he wanted, and he was right. It paid dividends.

Marcello: That Army in the Philippines was a very spit-and-polish outfit, was it not?

Daman: That is correct.

Marcello: Can you remember what you were doing and what your thoughts were when you heard about the Japanese attack at Pearl Harbor?

Daman: Yes, I can. I was sitting at the breakfast table. We had the radio on when we heard that they had attacked Pearl Harbor. As a matter of a few minutes following that, they attacked Baguio, which was about three and a half hours driving time north of us. Of course, my fellow officers . . . I was living with some field artillerymen. Being a motor transport outfit, we did a lot of hauling of their guns around and maintaining of their equipment. The word at the breakfast table was, "My God, it's started already." We then immediately got down to our own outfits to see if there were any orders waiting for us. There was nothing yet. It hadn't developed to the point where it was . . . so we went through the morning. We got out our plans and dusted them up, what we were going to do if we had to move out. We went home for lunch, and while we were sitting at the lunch table, they bombed Clark Field. I remember jumping up and running in and getting my pistol holster and my .45 and clamping it on and my tin hat, and I started out on the run for my outfit. I was about five to

seven blocks from my platoon when they were . . . we were at our motor sheds. I got caught right out in the middle of that parade ground with . . . and here came a Jap Zero, boy, and he was just plowing the ground ahead of him. I jumped behind a big acacia tree over there only in time. I felt that whole acacia tree begin to rattle where those bullets were striking. From there, when he passed on over, I got up and ran fast. We got in a ditch and I ran all the way down to my outfit. On a later trip, I took my wife and our son on a grand tour of Korea back to the Philippines. I took them up and showed them that very tree. The bullets are still in the tree there.

Marcello: Is that right? When you heard about the news of the Japanese attack, did you think it would be a relatively short war?

Daman: Yes, we didn't think that they had any possible chance. An amazing part about Clark Field was that we had a lot of dummy rubber airplanes stretched around the field there to represent the real McCoy. We found out later that they knew where every one of those were, and every one of them remained intact. There wasn't a one of those that were hit during the

strafing and the bombings of Clark Field. As soon as the dive bombers started working over Clark Field, they would swoop down over there and come right up over my motor pool. Well, my men were all behind sandbags and concrete revetments we had there. I laid there and I fired that .45 until I had blisters right across my right hand. I couldn't hold that gun in my hand any longer. We actually with small-arms fire got one Jap.

Marcello: Going back just a minute, what were your impressions of a typical Japanese? Let's say from a physical standpoint?

Daman: He was just a little slant-eyed individual who was uneducated, who didn't possess the capability of being able to be a good soldier.

Marcello: I'm sure that you conjured up the vision of the cartoon character, perhaps, with the buck teeth and the thick, horn-rimmed glasses?

Daman: That's correct. That's right, although there were lots of them in the Philippines at that time. I might tell you a little sidelight, too. There was a big beer brewery called the Balintawak beer brewery just outside of the city of Manila. They would come

out and serve beer to parties and invite as many officers and high-ranking civilians in the area as they could get in there. This was a wonderful espionage source--to get people tanked up and they'd get to talking. I bet you that the waiters that they sent out there to draw the beer, I'm positive that they were espionage agents.

Marcello: Well, from what I gather there were quite a few Japanese nationals living in the islands. Also, I think it was learned later on that some of these people, at least, were military personnel who posed as businessmen of one kind or another.

Daman: This is right. This Belintawak brewery was the GHQ of the Japanese intelligence in the Philippines, we later determined. What a wonderful system they had going under this beer deal! They'd solicit these parties and say, "Well, we'll furnish the beer if you'll let us come out and serve it."

Marcello: There's a very good possibility that this is how they found out about those dummy airplanes and this sort of thing.

Daman: This is right. Also, we had a lot of Filipinos in that area who sold out early to the Japanese. They

fed information to them quickly, too. We went back later and found there were a lot of people that I had known before that had been annihilated because they were traitors to the Philippine cause.

Marcello: So you heard about the attack on Pearl Harbor. You thought that it was going to be a relatively short war.

Daman: That they would never be able to get in and bomb us. But they bombed Baguio that morning, and at noon they bombed Clark Field. That afternoon General King moved us out into the field. Incidentally, this famous . . . I was trying to remember his name now, if I can just think about it . . . Colin Kelly, the one that flew the plane and got the Jap battleship. He flew off Clark Field that afternoon. We saw him return, saw his ship return. But we didn't know that he had . . . of course, he was dead when they got back. But the reports kept coming in to us all the time about how destroyed Clark Field was, and I mean they really tore that place up. We didn't have a half-dozen airplanes on that place. Another strange thing is our antiaircraft artillery firing mechanisms were all in Manila at the time being repaired. So we had no antiaircraft artillery. The only thing we had was small arms.

Marcello: I understand that what antiaircraft equipment was available in many cases was incapable of reaching the Japanese planes.

Daman: I doubt that because it was an antiaircraft outfit from New Mexico, and they were extremely good on their target practice and so on. The Japs were so cotton-picking low, as I say, when I could lay there and fire with an opportunity of hitting one with a .45 caliber pistol, you know he wasn't very high. He didn't have to be very high to have the ack-ack reach him. I had three Browning automatic rifles in my platoon and a lot of repeating rifles.

Marcello: Incidentally, what did it feel like to come under these attacks? I assume that after awhile they became rather constant, at least from the air.

Daman: Well, I'll tell you the first one, I mean scared, that's putting it mildly. I think all of us . . . this was our first experience in actual combat like that. When we saw all of the smoke and the fires and so on coming out of Clark Field, why we were very despondent because we couldn't see any of our planes get in the air. This was a very depressing blow.

Marcello: I assume there was also a great deal of confusion during these initial attacks, was there not?

Daman: No, there wasn't because the American officers kept their own units in their positions and kept them well under control. That night we pulled out, as I say, and went to the field. We went to the field with our field artillery regiment. In the meantime our cavalry had fought itself all the way up the northern part of the island on the west shore. That next morning we started hearing that our cavalry was falling back, and it was being chewed up pretty badly by the tanks that the Japs landed up there.

Marcello: Well, how long did you remain around Manila before you eventually went over to Corregidor?

Daman: I never was in Manila by that time. Out at Clark Field we remained up there . . . I was out in the field about five days before they started us back onto the peninsula of Bataan. We got back there and I established a motor transport depot back there, that is, a repair shop. I was assigned to I Corps. We were the motor transport unit for I Corps and also provided their motor transport.

Marcello: I see. So you were up around Clark Field for five days, and then eventually you went back into the Bataan Peninsula, which, of course, was all a part of Plan Orange and that sort of thing. Now this is kind of interesting, I think. Can you describe what this trip was like in going from Clark Field back into the Bataan Peninsula?

Daman: Yes, we went back at night, and I'm telling you it was the most horrifying thing that I had ever gone through in my life. No lights at all. You'd be going along the road in a vehicle, and "WHIIIST" by you would come another vehicle. You didn't even know there was another vehicle there until you heard the roar of the motor just opposite you. You thought, "Oh, my God, I didn't see him. I'm lucky he didn't crash right into me." You know, that sort of thing. But as I say, God was with us and we got back into the peninsula there and into campsites which were . . . we had reconnoitered that afternoon and knew where we were going. Fortunately we got in there and got our platoon bedded down for the night and got them all dug in foxholes and put them in foxholes.

I had a striker that was extremely sanitary and clean. He felt that he ought to wash and do my bedding

every morning first thing, which he did. But the dumb cluck hung a sheet right out in the tree, right over our foxhole up there. So the next morning we got one of the darnedest bombings that you ever got in your life. We had a plane called "Photo Joe" that used to just fly around. You've probably heard this before from other POW's. He circled . . . you could set your watch from the time "Photo Joe" came down to make his reconnaissance. Nobody ever fired at him. If they ever fired at him, that was invitation that the bombers would come in that afternoon on that spot. So as soon as he saw that white sheet, why they came in that morning. I got blown completely out of that foxhole. So we moved back in a little deeper. I think it taught my orderly a lesson never to hang anything white out in the tree again.

Marcello: What was the terrain like on Bataan?

Daman: Bataan was very mountainous.

Marcello: I assume there was jungle also, was there not?

Daman: Yes, there was but the cover was not real heavy over the areas where we were bivouacked.

Marcello: So far as roads were concerned, I guess there was one major road which kind of skirted the perimeter, did it not, of the peninsula?

Daman: That is correct. Dusty and every time a truck would come down there the dust would fly up. Old "Photo Joe" could see that dust. He'd watch that truck, where it went. That was a definite spot for bombers the next day.

Marcello: Now at this time when you got into the Bataan Peninsula, I gather that you had your vehicles with you, did you not?

Daman: That is correct, sir, I did.

Marcello: Did you lose any of the vehicles when that guy put that sheet up on the tree?

Daman: No, we didn't lose any vehicles, or I didn't lose any men, thank God. But we moved over about 200 yards from a tremendous ammunition dump of I Corps. We were there in foxholes on this hillside. Somehow or other they found out there was an ammunition dump there. They bombed that ammunition dump, and when that ammunition dump went off, you talk about hell on wheels! That was worse than all the bombings that we took because our own shells were being kicked up into the air and exploding and falling. Even then I didn't lose a man in that because I kept them well in the foxholes. They were extremely well-disciplined. They

didn't dare get out and show themselves. So I'd say that by and large we got through it in excellent shape.

Marcello: I would gather that after you moved down into the Bataan Peninsula, gradually, slowly, you had to keep moving your headquarters or your unit deeper and deeper and deeper into the peninsula.

Daman: Yes, because the Japanese started shoving civilians through the front lines. They kept pushing us back because there's just so much territory there. As these people came in, why, there was no room for them and us, too. So we had to move back toward the water's edge all the time. We didn't have enough food. We went on half rations. By that time our cavalry had gotten back in there. We decided . . . somebody made the decision that we would eat the cav's horses, so we did. We started eating horse meat as our only meat supply.

Marcello: I'm sure this was a deliberate policy on the part of the Japanese--to push those civilians back in there.

Daman: That's right because they knew we wouldn't shoot them. On the other hand, they could follow right behind the Filipino civilians and they would be getting in there.

Marcello: Those civilians would have to be fed also probably.

Daman: That's right. We had to go on half rations in order to feed them. Sickness became rampant back there on the peninsula.

Marcello: It was around this time that, at least among some of the GI's, that General MacArthur came in for a certain amount of criticism. Of course, as you know, they sometimes referred to him as "Dugout Doug" mainly because he apparently paid virtually no visits at all to Bataan.

Daman: This is not so. This is an untruth because Doug was over on "The Rock." He was on Bataan every day, and he was right up there on the front lines visiting the soldiers. I've seen him myself several times. He was absolutely . . . it appeared that he was impervious to any fear at all or of anyone bothering him. But he did get that nickname, this is true.

Marcello: How do you think this came about, if obviously he was over on the front lines?

Daman: The nickname?

Marcello: The nickname, yes.

Daman: Well, here you imagine these fellows sitting out here like sitting ducks in a target gallery, sitting on the side of a hill, and the top general's staff was back

over here on this rock 125 feet deep down under the tunnels. This would be a natural inclination for soldiers to say that sort of thing.

Marcello: Yes, I think this is probably true because at the time Corregidor was more or less looked upon as an impregnable fortress, and here these guys were over on Corregidor, supposedly safe and secure, while these other guys were getting shot at over on Bataan. I'm sure there must have been a certain amount of envy or jealousy or something of that nature.

Daman: That's right.

Marcello: How long were you down in that Bataan Peninsula altogether before you got over to Corregidor?

Daman: I think I was there about four and a half months. Then I had a hernia that was going bad. I had to get over and have this examined over at the hospital at Corregidor. So on March 21, 1941 . . . I think this would have been '42 . . .

Marcello: '42, right.

Daman: I went over there at night. But when I got over there, and they put me in the hospital, they examined me and said that they were not going to be able to operate because they needed the beds for other purposes. So they did not operate on me there.

Marcello: Before we get over to Corregidor, what were your rations like at the time you left Bataan? You mentioned that you were on half rations, but what did they consist of?

Daman: They consisted of . . . we had a half a mess kit of rice, steamed rice, and . . .

Marcello: You must have had canned salmon.

Daman: No.

Marcello: No?

Daman: No, we did not.

Marcello: I thought that was part of the fare that most of them had on Bataan.

Daman: No, we didn't have it on Bataan, that I recall.

Marcello: Did you have any ways of supplementing your diet over there, that is, by getting tropical fruit or anything of that nature?

Daman: No, we had nothing.

Marcello: What was your own physical condition like at this time, other than the fact that you had the hernia? Were you suffering from malaria or anything of that nature yet?

Daman: No, not on Bataan. As soon as I got over to Corregidor, though, I became quite ill, and they determined that I had malaria there.

Marcello: I see. Okay, so you went over to Corregidor. What did you do after you got there? What were your duties?

Daman: My duty there, I was assigned to the Philippine Motor Transport Depot. I had a contingent there up on Middleside. In an air raid, they pulled us down from there and put us down into the Malinta tunnel. They bombed our barracks so badly that they could not be occupied. I remained in Malinta Tunnel until the surrender.

Marcello: Let's just go back here a little bit because you've mentioned things that I think need to be pursued a little bit further. Now at this particular time, that is, at the time that you got to Corregidor, I would assume that the island was being subjected to one air raid right after another, isn't that correct?

Daman: That is correct.

Marcello: What was it like to be under these air attacks constantly, day in and day out?

Daman: Well, I might mention to you that the Japanese set up . . . there was a road, a perimeter road that came around the peninsula there. They set up artillery hub to hub along that road and fired on "The Rock." One time I was assigned the duty of clocking with a stopwatch. I clocked 3,125 rounds of artillery shells

and mortar and also bombs in an hour coming in and landing on "The Rock." They just bombed the hell out of us there, and after awhile, everytime one of those things would hit, your teeth would just chatter just like you were in a submarine.

Marcello: Do you ever get used to that?

Daman: Never. You couldn't. It begins to work on the nervous system so that people were doing things that were not normal reactions to what they ought to be doing. The rations there were very low, too, because they had issued out all the rations out of the commissary that they could. We still were on half rations.

Marcello: Of course, both the air attacks and the artillery bombardments were bad, but which one did you find to be the worst?

Daman: The artillery bombardments were constant.

Marcello: Why was the artillery worse than the air raids?

Daman: Because, as I say, they were constant. The air raids were intermittent.

Marcello: I see. Again, I think some of the people have told me that at least with the air raids, you could see the planes coming and this sort of thing.

Daman: You knew it was going to happen. On the artillery it was just a constant thump, thump, thump, thump, thump.

As I said, it was not only ear-shattering, but it was nerve-shattering all the time. You can only stand that sort of thing so many hours before you're . . .

Marcello: Before you begin to crack or at least your nerves become frayed.

Daman: That's right, completely frayed.

Marcello: Well, you mentioned that as a result of this constant bombing and artillery barrages, you moved into Malinta. Describe what the Malinta Tunnel was like.

Daman: Malinta Tunnel was a cut through "The Rock," 125 feet down under solid rock. It had laterals running off from the side of it. One of the laterals that ran back in was the hospital. Another lateral was General MacArthur's headquarters where he and his family stayed and his staff. Other headquarters were located in there. They had electric generators in there. They had electric lights. As long as they had lights in there it wasn't so bad. Darkness didn't bother people too much. I mean this bombing didn't bother them nearly as much as when something would happen that the generator would go off and it would be absolutely dark and you could hear these things coming in there like that. That was the hellish part of it. At night, when it would begin to get dark,

When they felt it was safe, they put up parapets at the end, and they would let us go outside and get fresh air at night. We would go out there and sit outside for maybe an hour.

Marcello: Did you ever have a chance to observe General MacArthur at all while you were in Malinta Tunnel?

Daman: No, I did not.

Marcello: What were your duties or what did you do while you were in Malinta Tunnel?

Daman: Just whatever I was called upon to do. One of the things that I was . . . as I say, I was assigned to a clocking team of counting artillery shells.

Marcello: What was the morale like in the tunnel?

Daman: It was good.

Marcello: Did most of the personnel still seem to feel that help was on the way?

Daman: Certainly. It was just around the corner. It'd just be a matter of hours before it would get there.

Marcello: I'm sure that the island must have been just one constant rumor mill.

Daman: This is correct. This is 100 per cent correct.

Marcello: Can you recall any of the wild rumors that perhaps were circulating at the time?

- Daman: Oh, we heard that there was a large convoy that was due in within a matter of a week. When it didn't come, of course, everybody was very despondent.
- Marcello: At this time, had you learned what the true . . . the actual damage had been at Pearl Harbor? Did you really ever know?
- Daman: Not at that time. I learned later at prison camp but not at that time. I didn't know.
- Marcello: This more or less brings us up to the day that you were actually captured. Let's describe the day of the surrender of the island of Corregidor.
- Daman: The night before the surrender, they put all the troops, that is, all the infantry troops out on the beach to repel any invasion forces that they thought were imminent, that were going to come over there. They were outnumbered I don't know how many thousand to one. But the kill ratio was 600 to one during the actual invasion of "The Rock." So our people were dug in pretty well, and they had good positions, and they knew what to do. The Japanese suffered very horribly trying to get on that island. But when they got on, it wasn't long before they had everything under control, just like a net.
- Marcello: Where were you at the time that the Japanese invaded the island?

Daman: I was in Malinta.

Marcello: You were still in Malinta? What were your feelings when you heard that they had landed and that you were going to surrender?

Daman: Well, we didn't know that we were going to surrender. It wasn't announced until the morning that they actually . . . when the Japs had everything . . . when they were in position, all over everything and so on. They came in that morning over the public address system and announced that we were going to surrender and that everybody would get rid of their firearms, and they would not try to hold onto them because you'd probably be shot if you tried to keep your firearms.

Marcello: What were your thoughts when the announcement came that you were to surrender?

Daman: That this was the end of all of . . . we didn't have any idea what was in store for us. I think if we had, that many of us would never have surrendered.

Marcello: Did you have the idea or . . . at least some of the men that I've talked to believe that the Japanese didn't take any prisoners, that you all might possibly be killed right away?

Daman: No, we didn't have any rumors like that going around

where I was. As soon as they announced that we were going to be surrendered, why, about that time the Japanese appeared in the tunnels. Then they began to march us down from there down to an area called the 92nd Garage Area, which was a half-moon, sandy beach area. I think they put about 9,000 of us down there in the sun. There were no buildings down there to get into or anything. We just had to make makeshift shelters to get some shade. We had a lot of sickness and a lot of skin disease down there. So we stayed down there about ten days.

Marcello: When you had your first contact with the Japanese troops after your surrender, were you roughed up in anyway at all?

Daman: None whatever.

Marcello: How about looting? Did they loot you at all, that is, did they take watches, rings, and that sort of thing?

Daman: Yes, they made us undress and put everything we had down on the ground on our clothes, and then they came by and selected out what they wanted.

Marcello: What possessions did you have left after the Japanese got through with this procedure?

Daman: I managed to hide a little old wrist watch that was inexpensive. I was able to go back and recover that.

But other than that, they took my rings, fountain pens, pencils, and everything else away from me.

I had nothing but the clothes on my back.

Marcello: Did you manage to keep your mess kit or a canteen or anything of that nature?

Daman: They let us keep one-half of our mess kit to eat out of. No knives, no forks, nothing like that.

Marcello: Well, what happened after you got down to the 92nd Garage Area? Did you just sit there until they figured out what they were going to do with you?

Daman: Yes. About ten days later they decided to move us. They moved us out in boats and put us on a big tramp steamer and took us over to Manila. Then they made us go over the side on rope ladders into waist-deep water. Then they herded us ashore and marched us down through the main streets of Manila under guard so they would show the Filipinos that here are the American forces and this is what we've done to them.

Marcello: Okay, let's just go back a minute to the 92nd Garage Area. What were conditions like there during this ten-day period that you were there?

Daman: They were horrible. There were no pit latrines, and there were flies and disease and everything like that.

I think everybody began to get dysentery. It was just absolutely appalling.

Marcello: Now this was completely out in the open, was it not?

Daman: This is right. Just along the edge of the salt water. Once a day they let us go in the water for an hour to swim--under guard, of course.

Marcello: What sort of provisions did the Japanese have for the troops?

Daman: Nothing. You mean food wise?

Marcello: That's correct.

Daman: Very little. The rations now were even lower than they were on Bataan.

Marcello: Did the Japanese have the prisoners perform any sort of details during this ten-day period?

Daman: Oh, yes. They took details up and unloaded all the commissary supplies that they could get their hands on and loaded them on a boat. They loaded five boatloads of commissaries off of "The Rock" and took them back to Japan on these freighters.

Marcello: Did the prisoners ever have an opportunity to, what shall we say, steal any of these provisions or anything?

Daman: No, none. If they did, they got beaten very badly if they got caught with any of them in their possession.

Marcello: So you were there for ten days, and then you were shipped across to Manila. You were marched down the street, probably down Dewey Boulevard, I guess.

Daman: That's correct, to Bilibid. Then we were put in Bilibid. Then about two days later they took us out and put us in these steel boxcars and packed them so full that the men sitting . . . you had to sit with a man between your legs and so on. The man sitting in the back of the boxcar would pass out so they would have to hand him up overhead till they got him up to the door to get him revived. Then he would take his place there. Then the next man would pass out, and he would be moved up that way.

Marcello: Let's just go back a minute to this march down Dewey Boulevard. I would assume that the Japanese did everything they possibly could to humiliate the prisoners in front of the Filipino civilians.

Daman: This is correct. This is right.

Marcello: What were some of the things they did?

Daman: Oh, they would run out there with a knife and cut the belt so the trousers would fall down. The man would be walking along trying to hold his trousers up. The Japanese would be laughing, and, of course, the Filipinos thought that was very funny.

- Marcello: Did you ever see any sentiments of sympathy on the part of the Filipino civilians as the Americans were marching down the street?
- Daman: Not there, no. After we got in Bilibid, though, there were contacts made in which you could pass some messages out to other Filipinos and get some money back into Bilibid.
- Marcello: Did any of the Filipinos ever try to sneak any food to the Americans on this march down the street?
- Daman: Yes, and I saw the Japanese beat them right there on the spot for doing it.
- Marcello: So from there you went into Bilibid Prison. Describe what it was like.
- Daman: Well, Bilibid Prison was a stone prison. It was just a regular prison with an execution chamber in the center of the place there with large stone walls all the way around it, and only two gates, one in the front and one in the back. Tower gates and that sort of thing. So we were put in these long barracks with bunks. No bedding of any kind, just maybe a blanket to put over the springs. That's what we slept on in there or on the floor.
- Marcello: I gather Bilibid Prison dated all the way back to the days of the Spanish rule, did it not?

Daman: This is right. This is a very, very old prison right in the heart of the city of Manila.

Marcello: What did you do while you were in Bilibid Prison, just sit there?

Daman: That's right.

Marcello: This was kind of like a transit point, was it not?

Daman: This is right. Until they moved us off . . . they moved us from there up to Cabanatuan on this rail train.

Marcello: How long were you at Bilibid altogether?

Daman: I would say we were there about a week before we were transferred out.

Marcello: Okay, describe this trip now from Bilibid up to Cabanatuan. What was it like?

Daman: Well, as I say, they marched us down to the rail yard, and they put us in these boxcars. There must have been forty to fifty in each one of these small boxcars, steel boxcars. This was the most horrible nightmare I've ever experienced or ever hope to experience in my life because there wasn't enough air. The doors were only open about three inches to get air inside. As we were moving along in this hot tropical sun, this car was heating up all the time and the body heat in there. People were passing out and the only way you could get them revived was to get

them up to the door where they could get a little air. As they would get up to the door and come to again, why, then the next guy in the back would pass out, and they'd have to move him up there. This went on all day. That night they took us off the train, and they took us to a schoolyard there in the town of Cabanatuan. They made us sleep under the building because it rained that night. Then the next day they marched us about twelve miles out to the camp that they . . . the famous Cabanatuan prison camp that they had up there.

Marcello: I would assume that, as you point out, conditions were simply wretched on those boxcars because here all these people probably had dysentery also, did they not, and no latrine facilities?

Daman: That's right. There was nothing like that that they . . .

Marcello: Did anybody die on this particular car that you were in?

Daman: Not in the car that I was in, no.

Marcello: What was the march like from the town of Cabanatuan to the camp? Was it a rather uneventful march?

Daman: Yes. Of course, the guards were right there, right along with us. They were really rough on anybody that attempted to fall out. They'd come over and club them and make them . . . other fellows would help them get

up on their feet and help pull them along till they could get them along.

So when we got to this camp they assigned us then to these old barracks that were nothing but thatched roof sort of deals. It was pretty bad there. We had our own kitchen. We had our own cook forces there, but the rice was very limited in supply, and they fed us swamp weed for soup. You know, water and boil this weed. It was very, very rough.

Marcello: Describe what Cabanatuan was like from a physical standpoint. Now you mentioned the barracks with the thatched roof . . .

Daman: Yes, there was barbed wire all the way around the camp itself. There were probably twenty barracks inside of the camp there where they had people sleeping in there. It was during this period here, of course, that so many began to get all kinds of diseases-- malaria, dysentery, and so on. We had 22,000 die at Cabanatuan while I was there.

Marcello: This was both Americans and Filipinos.

Daman: This is right. This is right. They kept the Americans and the Filipinos segregated at Cabanatuan because they didn't want any co-mingling at all there.

Marcello: When you entered Cabanatuan, did you receive any sort

of instructions or orientation from the Japanese officers there? In other words, did they spell out for you the do's and the don'ts, what you were supposed to do and what you were not supposed to do?

Daman: Not other than verbally. They did that. They led us out on a parade ground and sat us down in the sun, and then they proceeded to tell us what we would be able to do and what we would not do. If we did this, we'd be shot; and if we didn't do this, well, we'd probably be shot.

Marcello: What were some of the regulations that they laid down? Can you remember any of them?

Daman: That if you were put on a work detail, you must work as hard as you could because we were working to grow food for our own selves. They were not going to provide food for us unless we raised our own food.

Marcello: Did you as an officer have to bow or salute to the Japanese enlisted man?

Daman: Oh, yes. Every enlisted man you had to. You had to bow before him when you passed him.

Marcello: Of course, if you didn't, I guess you got a pretty good whack, did you not?

Daman: This is right. You got slapped with the butt of a rifle.

Marcello: Did you ever have to bow toward Nippon every morning or anything of that nature?

Daman: No, nothing like that.

Marcello: When you first got to this camp, how were you treated by the Japanese, that is, in a physical sense? Were you roughed up, slapped or beaten, and this sort of thing?

Daman: No, not at that time. They left us alone pretty much if you were smart enough to do what you were told to do. They didn't bother you too much.

Marcello: I gather that at Cabanatuan the officers and the enlisted men were segregated, were they not?

Daman: This is correct. They were.

Marcello: Now what was the chain of command in Cabanatuan?

Daman: Well, now we had our own American chain of command which was appointed by the Japanese. It had a little headquarters. If the Japanese wanted any specific instructions, they put them down to us through those officers. Each barracks had an American officer in charge of it. He received the instructions from our own headquarters in that compound.

Marcello: What attempts did the Japanese make here to force the officers to work? Were there attempts to make the officers work?

Daman: Oh, yes. We worked like slave labor all the time.

Marcello: What were some of the tasks that you personally had to perform?

Daman: We had to go out and dig cassava root which was an edible root and haul it in in big baskets on a honey basket-type of affair into the kitchen so they could cook it and feed the people there.

Marcello: What were some of the other tasks that the officers had to perform?

Daman: They had to cut corn, cut stubble.

Marcello: Did you ever, as an officer, have to work in any of the rice paddies? I understand they had a lot of rice paddies around there.

Daman: Yes, but not at Cabanatuan. We did when we got down to Davao Penal Colony. Yes, they did.

Marcello: I see. Okay, we'll talk about that a little bit later on. Were there ever any protests on the part of the officers about working? Of course, according to the Geneva Convention and that sort of thing officers weren't supposed to work.

Daman: Yes, but that didn't do any good. They said, "Look, you're our prisoners. If you want to live, you're going to work and feed yourselves, or you're not going to live. We're not going to feed you." They would

bring us . . . our food was one-half mess kit of rice a day, one tablespoonful of unrefined sugar a week, one tablespoon of unpurified salt once a week. That was the rations that they gave us.

Marcello: What was your own physical condition at the time that you reached Cabanatuan?

Daman: At Cabanatuan I went in weighing 185 pounds. Later, on Christmas Day, 1944--this is before the liberation-- I weighed ninety-five pounds.

Marcello: So even by the time that you reached Cabanatuan, you perhaps were beginning to lose weight.

Daman: That is correct. But I had no way of knowing how much because they didn't weigh us.

Marcello: Now you mentioned your short rations awhile ago and what they consisted of.

Daman: Everybody began to get beriberi. That's the lack of the protein in the diet.

Marcello: Were the Japanese deliberately putting you on short rations? Did they have enough food that they could have fed you sufficiently?

Daman: They could have gotten out and scrounged the countryside and gotten plenty of rations for us if they'd have wanted to. It was a deliberate attempt on their part to starve these people down into submission. The

weaker the prisoners were, they knew they couldn't--
what do you call it--rebel in any way.

Marcello: Did you get the impression that the Japanese really
didn't care whether the prisoners lived or died?
After all, you had surrendered.

Daman: No, I think the Japanese wanted the American people
or wanted the nations of the world to think that
they were civilized. They were only fifty years ahead
of head hunters, and they wanted the nations of the
world to believe that they were a civilized country.
Otherwise, none of us would have ever gotten back
out of there.

Because of the insufficient diet that we received
at Cabanatuan and the tremendous amount of malaria
and beriberi and that sort of diseases that our men
had picked up, we lost, as I told you, 22,000 men
there. Now we didn't have any morgue or anything like
that. So they just took the bodies over to a building
and just stacked them like cordwood. I was put on
this detail one morning to go out, and they just dug
a big trench, and they had a mass burial in which
they just put these bodies in there and then covered
it up. Of course, it was marked and later the bodies
were recovered. But this was a pretty shocking experience.

- Marcello: Now usually I gather that on these burial details, the depth of the grave usually depended upon the patience of the guards. I understand if the guards were impatient, it was a rather shallow grave.
- Daman: This is correct. The one that we're speaking of here was rather a deep grave because they had so many they had to dispose of.
- Marcello: I've also heard it said that from time to time, especially after a heavy rain, one would go out to the gravesite, and one could see arms or legs sticking out. The dogs would have gotten at the bodies and this sort of thing.
- Daman: This is correct.
- Marcello: I would assume that the mortality rate was the greatest during the first few weeks or months that you were at Cabanatuan. It was kind of like . . . I don't want to say survival of the fittest, but the weak ones died off relatively fast, and then only the strong ones remained.
- Daman: This is correct. After a year and a half, we were brought back to Cabanatuan again and from Davao Penal Colony. We were taken down . . . they took 2,000 of us that were too sick to work and took us down along with a large number of others on a ship going down to

the Davao Penal Colony in the southern end of Mindanao. We stayed down there. One of the first things that our people did was to break the polisher in the rice mill so that they had to feed us unpolished rice. Immediately our beriberi began to slacken and be eliminated. We didn't lose many down at Davao at all. But they took us back from there back to Cabanatuan again, and on that troopship going back it was much like the experience I told you about in the steel boxcars. We were down in the hold of this ship. There were 600 of us in the hold of the ship, in one hold. This was a nightmare in itself.

Marcello: We'll talk about this a little bit later on. But I have a few more questions back at Cabanatuan. What did you possibly do in any spare time that you had?

Daman: At Cabanatuan I barbered there. I got hold of a pair of scissors and so on. In order to get cigarettes, I used to barber and charge the fellows a cigarette for a haircut.

Marcello: I would assume that cigarettes became one of the principal mediums of exchange in prison camp.

Daman: This is right. It was like money back here or in any other country.

Marcello: From where did the cigarettes come?

- Daman: Sometimes they were smuggled in by the Jap guards and sold to the prisoners for watches and that sort of thing.
- Marcello: How much contact did you have with the Filipino civilians while you were at Cabanatuan?
- Daman: None. I was not able to contact any of them, although there were contacts made there and there was money smuggled into Cabanatuan and there were messages smuggled out.
- Marcello: Also at Cabanatuan, I think you received your first Red Cross package around Christmas of 1942. Do you remember that Red Cross package?
- Daman: No, that wasn't while we were at Cabanatuan. We received our first Red Cross package when we were down at Davao Penal Colony. I remember that very well, yes.
- Marcello: I assume that was a real life-saver.
- Daman: That was a real life-saver. It really was. As I recall, it had a number of items. It had canned butter, and it had some dried fruit. It had canned cigarettes. It had some small chocolate bars in there and a number of other things.
- Marcello: Klim?
- Daman: Yes, Klim, this is right--in which case we used to cook the prunes and mix it up with the Klim and whip

it up and make a prune whip out of it. This was quite a dessert.

Marcello: I think sometimes those Red Cross packages also contained some cheese, did they not?

Daman: This is correct. They did, yes. I remember . . . as I say, in the next session that we have, I want to cover a little more in detail Davao Penal Colony because there's where some rather horrifying experiences took place.

Marcello: Yes, I plan to cover that in the next session. Incidentally, do you have any memories at all of any of the individual Japanese that you encountered at Cabanatuan?

Daman: Yes, there's one particular one that we disliked very much called "Laughing Boy." He was one of the most . . . he was one of the meanest individuals that I have ever met on the face of the earth. I was on a detail one time, and I saw him break an arm of one of the other prisoners who . . . he told him to get down off of a stack of straw that we were on. This boy started to get down, but he didn't move as fast as "Laughing Boy" wanted him to. He carried a replica of a samurai sword made out of hardwood. He hit this boy across the arm and broke his arm. At that

particular time, because they found this out there . . . they found that some of the prisoners had stolen some cucumber seeds. We were supposed to be planting cucumbers out there in the field. They'd hidden them in the bottom of their canteen pouch. They put down bamboo poles, and they made us kneel on these bamboo poles so that the under curvature of your knee was on that pole. That, of course, is a very excruciating pain. If you attempted to fall forward, why, they'd come along and grab you by the hair--what hair you had--and pull you up, and then with an old Sam Brown belt with the brass buckle and so on, they'd beat you across the face with that.

Marcello: I would assume that there was a great deal of mass punishment, that is, if one person did something that he wasn't supposed to do, everybody in that particular group had to suffer for it.

Daman: This is true. This became worse later on down at Davao than it did up at Cabanatuan in the early days.

Marcello: At Cabanatuan, you might recall that they divided all the prisoners into the what were called the ten-man death squads?

Daman: No, that was at Davao.

Marcello: That was at Davao?

- Daman: Yes. I have quite a story . . . as I say, I wanted to tell you about that.
- Marcello: You mentioned "Laughing Boy" awhile ago. How did he get that nickname?
- Daman: Well, because everytime he beat somebody up, he'd practically go into hysterics laughing. That's why they called him "Laughing Boy." We had another one there called Mr. Wada. He was the interpreter. We called him "Running Wada." When we first arrived at Cabanatuan, they put us out on this big field and took our hats away from us and made us sit out there for two and a half hours in the hot tropical sun. They said, "We're leaving you out here to meditate now because we don't want any disturbances of any kind. If you meditate on this at this time for two and a half hours, we're sure that you won't want to commit any kind of crimes against Japan." Boy, two and a half hours in the sun, sitting down out there in the tropical sun with no hat on, you become a Christian in a hurry.
- Marcello: Did you ever run across a Japanese guard by the name of "Air Raid?" He seemed to be one of the more infamous ones that I've heard other people mention.

Daman: "Air Raid" shot a very good friend of mine, yes. We had a major by the name of Harrison who, in his shoes, in the heel of his shoe, he hollowed out an area here and he hid some seeds. "Air Raid" somehow or other saw one of those seeds fall out of this. He made him take his boots off. When Harrison went through the guard gate, "Air Raid" was on duty at that time. Harrison knew he was going to be beaten pretty badly, so instead of stopping to take that beating which he obviously would have received, he decided to run. So he ran down the street and out toward the back of the camp. "Air Raid" just up and shot him right there in the camp.

Marcello: How frequent were executions of this nature in this camp?

Daman: Very infrequent.

Marcello: Most of the punishment consisted of beating or the kneeling on the wooden slats that you talked about and this sort of thing?

Daman: On the bamboo, yes. Not slats of bamboo, a pole of bamboo. A round pole about three and a half inches in diameter which is big enough to really cut into your knee if you were to put all of your weight onto your knees and kneel on this.

Marcello: Another one of these guards that I've heard them refer to on Cabanatuan was "Liver Lips?" Do you remember him?

Daman: No, I don't remember him at all.

Marcello: How about "Donald Duck?"

Daman: No, I don't remember him.

Marcello: They apparently had nicknames for just about all of these guards.

Daman: Yes. Now one time at Cabanatuan . . . no, this was at Davao. I'm getting ahead of myself. That's why I say I want to cover this Davao story in itself because there's quite a story about the rice fields there and this major that we had in charge there.

Marcello: Well, we'll get back and talk about that later on. Let's go back and talk about the food just a little bit. Obviously, as you mentioned, you were on very, very short rations. Did you begin to supplement your rations here in any way?

Daman: Yes. When we were out in the fields, we could catch frogs. I used to catch frogs--those little bullfrogs--and I'd put them in my canteen pouch and shove my canteen down on them to hold them so they couldn't get out until I could get back in. As soon as I'd get back in, I'd clean them and dress them. Then I'd

go over to the kitchen and take me a stick, and I'd roast frog meat over the coals of the fires. Anything else that we could steal out in the fields that was edible, we would do that.

Marcello: How about snakes or anything of this nature? Did you ever partake of that?

Daman: No, not there. At Davao, this is a different story.

Marcello: I gather that at Cabanatuan, a dog or a cat just didn't make it from one end of the camp to the other.

Daman: This is correct. They didn't.

Marcello: Who was doing the cooking in this camp? Did the Americans have their own cooks?

Daman: Yes, the Americans had . . . they had mess halls in which we had our own American officers in charge of a mess. Alva Fitch, who was later a major general, had a sign up over the door. Now this is a strange thing, but the veneer of civilization, as you can well imagine, is extremely thin. When you had full colonels fighting over the division of a few grains of rice, why, there was a lot of griping and so forth and so on about the servings. Fitch had a sign over door of his kitchen that said, "Fitch's kitchen. Quite your bitchin'."

Marcello: I'll bet that life in this prison camp did bring out the very worst and the very best in people.

Daman: This is true. We had a Westinghouse engineer there who, somehow or other, the Japanese found out that he knew how to repair radios. They had confiscated a lot of radios from the Filipinos. They put him in this little shop. They'd take their broken radios over there to him. He would take out good parts and substitute bad parts for them. Eventually, he managed to build a little receiver about three by five and a half inches in length in which . . . he put it in this barracks, and we were able to get daily news from Treasure Island. Later when we moved to Davao, on that big ship into Davao, why, he divided up all these parts among almost 800 prisoners. Later they assembled it when everybody turned in their part. They got all those parts through to Davao. Down there he built his receiver in the false bottom of a canteen. We knew exactly where the advance of the Americans were as they moved across and on into the Philippines and up the line. We were one day behind their arrival in Manila from the news of Treasure Island.

Marcello: Who kept this radio? Were the parts broken down or did several people have parts of it?

Daman: Eight hundred people had a part. All 800 of them got through with that part and brought it back to him.

When we got to Davao or rather when we got back into Bilibid again . . . eventually we came back into Bilibid on the second time.

Marcello: I would assume that in a camp this large, you could find somebody in there who had any type of a skill that might have been of use.

Daman: This is right. For example, I wrote a cookbook by tearing the wrappers off the vegetable cans that the Japanese threw in their trash pile. I used that for paper. We had cooks in there. We had the cook from the Count of Savoy, which ran from . . . it was a tourist ship that ran from New York to Italy. He had a lot of famous recipes, so I copied a lot of those into my cookbook. We traded recipes.

Marcello: This brings up an interesting question. I know what the answer is, but I'll ask it anyhow. What was the constant thought that was on your mind the whole time you were at Cabanatuan?

Daman: At Cabanatuan? Well, let me say this. You know the psychology of the human being and what it is, the first thing it is is money; secondly, it's sex; and the third thing is food. Those being the basic drives. At Cabanatuan, of course, it was food. Later on in Bilibid, when we got back into Bilibid the last time,

why, it was food there definitely. This is when we were so bad off.

Marcello: I assume that in whatever spare time you had, as you yourself just pointed out, the thing that was constantly on everybody's mind was food, and you sat around dreaming up all sorts of recipes.

Daman: And trading them, this is right. I swap you for a good recipe, and you give me one from yours and write it down.

Marcello: I've seen some of those recipes. I interviewed a prisoner a couple of months ago who kept a little notebook or diary that he was able to bring back.

Daman: Honey, do you have any idea where that one of mine is here?

Mrs.

Daman: No, but I'll have it for him for next time.

Daman: All right, we'll dig it out.

Marcello: Okay.

Daman: We were parked next to a government printing office there in Bilibid the last time we were taken there. I got a bunch of passport papers and wrote them on the back of them and bound them in this book. There's quite a number of recipes in there.

Marcello: Well, what we did with this individual was that we took his notebook and we xeroxed it, and we added it

as an appendix to the interview itself. But in looking through that notebook, there were some of the most atrocious recipes I've ever seen in my life. This guy's imagination just ran away with him sometimes. But he was telling me--and maybe this was one of your experiences also--that at times, one could apparently even imagine that he could smell a particular type of food cooking.

Daman: This is true. This is true. I want to tell you one project I had to keep from going stir crazy. I always had aspirations when I was a young man of being a farmer. I had studied accounting at this business college that I went to before I joined the Army. So in this prison camp down at Davao, I hypothetically bought eighty acres of good bottom land, and I farmed this eighty acres for two and a half years. At the end of that time, I came out \$17.30 in the black. So right then that's when I said, "No, I'll never become a farmer. I don't care what I do the rest of my life."

Marcello: That's interesting what the prisoners did with their spare time. There was another prisoner that I talked to, an officer, who completely redesigned a post exchange for Corregidor that he was going to establish after he got out of the prison camp. But it's interesting

that of all the written material that I've been able to examine that these prisoners had, invariably it always comes back to food at one time or another.

Daman: Yes, food was the thing, particularly in our last trip into Bilibid. It was top, head and shoulders, above everything else. As I say, we had chefs in there who were chefs at the local diner down on the corner, and we had this chef from the Count of Savoy. We also had a number of . . . you see, they brought a few of the Burma Road prisoners in and dumped them in on us there in Bilibid on the last time that we were there. These Europeans had some wonderful recipes which they gave us, too. I wouldn't be here today if it weren't for a Czechoslovakian friend of mine, whom I cannot remember his name. He used to steal from the garbage cans of the Japanese and make soup and make me eat it.

Marcello: Were you able to obtain any food from the Japanese guards, that is, through bribes and that sort of thing?

Daman: Yes, I traded a \$75 watch, and what do you think I got for it?

Marcello: Maybe a rice ball or two?

Daman: I got one coconut. That's what I got for my watch.

Marcello: But again, that just shows you, I think, what a high premium was placed on food by the prisoners. Just the fact that you were willing to trade a \$75 watch, which at that time was a very, very expensive watch, for a coconut.

Daman: Yes, yes.

Marcello: I would assume that once you had bribed a guard once, then in a way you almost had him because he perhaps might be afraid that you might report him to his superiors or something of that nature?

Daman: This is true, although down at Davao now, as I say, I wanted to tell you, they got a little more generous down there. They established what they called a script system down there. They printed money and they paid us so much of this script per month. Then they would bring in things and let us take this script and buy sweet potato patties and that sort of thing. We could buy those with this script that they gave us. They'd only pay us a certain amount of it. They said the balance of it was being deposited to our account in a bank in Tokyo. You know that old racket.

Marcello: What sort of medical facilities were available at Cabanatuan?

Daman: At Cabanatuan we had practically none. At Davao we had even less, although we had some wonderful American doctors. I had an operation in Davao which would do justice to the Mayo Clinic. I was on the operating table for two hours and twenty minutes. He had a little bit of anesthesia, enough for a spinal. He blocked me out for an hour and thirty minutes. For the balance of the time I laid there with my intestines laying on a towel while he finished operating. This was this . . . I had a hernia go bad. Remember, I told you I went to Corregidor because I had this hernia go bad? Then when they put me over in our barracks at Davao, I got malaria fever because he gave me a little bit of saline solution intravenously. This malaria came back. I started shaking so that I shook the bed down. The bed collapsed and all of these stitches here in the midline pulled loose. I lay there for forty-two days without a drop of medication or anything to put on that open wound.

Marcello: Getting back to Cabanatuan, I think there was a . . . I don't want to call it a sickbay. That's not a good word to use, I guess. It was called the "zero ward." Do you ever remember that at Cabanatuan?

Daman: Yes, my father-in-law was put in the "zero ward."
People were put in there when they were expected to die. He died in the "zero ward."

Marcello: I assume that they received virtually no treatment at all when they were in there.

Daman: No treatment at all. No medicine, no extra food, no nothing.

Marcello: How tough was it to get on the sick list?

Daman: Well, you had to have one foot in the grave and the other on a banana peel before they would . . . actually, you had to be lying on the ground and physically unable to move before they would say that you were sick enough to be put on sick call.

Marcello: At Cabanatuan did you ever come across any Japanese guards who were compassionate or who showed any amount of sympathy for the prisoners?

Daman: Not at Cabanatuan. But I can tell you at Davao because we were so far removed from Davao to Cabanatuan. When I left my father-in-law was in Cabanatuan and I was in Davao. I had heard that he was quite sick. I got a rumor down there from a prisoner that was brought down later that he had died. So I got to this officer. I knew that he was going to Cabanatuan. I gave him his name and asked him to look it up for

me. He did. He went back to Cabanatuan and looked it up and came back and told me that he had died. This boy was educated in the University of Southern California.

Marcello: What sort of person was assigned to be a guard at one of these prison camps?

Daman: Well, at Davao mostly we had these Korean . . . not Korean but Taiwan yardbirds. The Japanese had occupied Taiwan, and they just took these people and took them down there and made them guards. Of course, they were scared to death that the Japanese were going to kill them if they didn't do the job right, so they were a rough, tough lot.

Marcello: I would gather that even up at Cabanatuan, the Japanese weren't going to put quality troops on prison duty.

Daman: No, they did not. They put service troops there as guards.

Marcello: Service troops and here again, I would assume in many cases what I guess the Army would refer to as the eight-balls, in a lot of cases. Let's face it. A good officer, a competent officer, wasn't going to be assigned to prison duty. They had more important things for him.

- Daman: This is correct.
- Marcello: At Cabanatuan did the Japanese allow you to maintain any sort of gardens or anything of this nature?
- Daman: No, not at Cabanatuan.
- Marcello: You had no way at all of supplementing your food other . . .
- Daman: Not at Cabanatuan. At Davao we did have, but at Cabanatuan we did not.
- Marcello: In other words at Cabanatuan the food that you had was simply that that they issued to you or whatever you managed to steal.
- Daman: Right. I might tell you an interesting thing. As I told you, we only got a piece of meat about this large, two inches by two inches once a week (gesture). The only way we could get that is, of course, when the Japs were kind-hearted and would bring it on. The carabao detail found out one time . . . they were out there, and a carabao fell off of a bridge and fell down in a ravine. A guard stepped up and shot it, and they sent it into our kitchen for that night's meal. Of course, they dressed it and brought it in there. But they sure lost most of their carabao that way after that. Never in the history of the Philippines

did so many carabao fall off bridges as they did. Because they'd deliberately drive them off there, knowing full well that if they're down in the ravine, the Japs would shoot them. Fish, they used to bring us tuna once in awhile. But mainly at the last they got to bringing us nothing but shark which is a very horrible meat as you can well imagine.

Marcello: What sort of bathing and sanitary facilities were provided at Cabanatuan?

Daman: Practically nothing. They had barrels up on stilts in which . . . by a bucket brigade, we'd fill those barrels, and then when it came your turn, you'd get out there and pull a lever and get a shower that way. When it rained, everybody got out and soaked and let the rain . . . we had a lot of rain there. That way they got themselves fairly clean.

Marcello: Did the Japanese ever pull very many sneak inspections of the barracks or anything of that nature?

Daman: Oh, yes, all the time. They were constantly doing that hoping to uncover something that they . . . but they never found anything that was that worthwhile, so after awhile they gave that up as a waste of time.

Marcello: What sort of things were you forbidden to have?

- Daman: Well, obviously you couldn't have a knife. You couldn't have a file. You couldn't have anything that would make a weapon.
- Marcello: I gather that in a way they had a one-track mind. One day they would come through the camp maybe looking for matches. That's all they were looking for.
- Daman: This is right.
- Marcello: You could have three or four other forbidden articles there, and they would simply ignore them because on that particular day they were looking for matches. But this is the way they operated apparently.
- Daman: This is right. They certainly did have a one-track mind and not logical at that.
- Marcello: Did you ever have any holidays? Either Japanese holidays or American holidays?
- Daman: No, we didn't. We were not permitted to have holidays.
- Marcello: How about the Emperor's birthday?
- Daman: No, although I do think that on the Emperor's birthday they did give us a couple of . . . they gave us an extra ration of salt.
- Marcello: Now at this particular camp, how bad were bedbugs, lice, flies and things of that nature?
- Daman: Flies were horrible. Mosquitos and so on were not so bad.

Marcello: I know I think among the enlisted men, in fact, wasn't it true that they had to in some cases, catch or kill so many flies to get extra rations and things of this nature?

Daman: I never heard of it if they were.

Marcello: I think this was true at least among the enlisted men there.

Daman: I never heard of any such arrangement.

Marcello: At Cabanatuan was there ever any chance for any sort of recreation or entertainment?

Daman: None.

Marcello: I was thinking in terms of maybe of baseball or plays or things of that nature.

Daman: No, no. Now at Davao we did have some recreation. But not at Cabanatuan.

Marcello: How long were you at Cabanatuan altogether this first time around?

Daman: The first time around I was there from about June 2 until about November 11.

Marcello: That would have been of 1942?

Daman: Yes.

Marcello: Would it be accurate to say that by the time you left, the death rate had more or less either leveled off or maybe had slowed down to a trickle?

Daman: Well, it had slowed down considerably because during that period of time, as I say, we had lost 22,000.

Oral History Collection

M. L. Daman

Interviewer: Dr. Ronald E. Marcello

Place of Interview: Dallas, Texas

Date: October 6, 1973

Dr. Marcello: This is Ron Marcello interviewing Colonel M. L. Daman for the North Texas State University Oral History Collection. The interview is taking place on October 6, 1973, in Dallas, Texas. This is the second in a series of interviews to get Colonel Daman's experiences and reminiscences and impressions while he was a prisoner-of-war of the Japanese during World War II. When we stopped the last interview, we had completed talking about Colonel Daman's stay at Cabanatuan Prison Camp in the Philippines.

When we last talked, Colonel Daman, we had been to the point where you were about ready to leave Cabanatuan and head for the Davao Penal Colony. Now first of all, what were your thoughts when you heard that you were going to leave Cabanatuan? You'd been there for what, about a year?

Colonel
Daman:

Almost a year, yes.

Dr. Marcello: Almost a year. In other words you had more or less been getting acclimated to the place a little bit?

What sort of a trauma was it to have to pick up and leave and face the unknown again?

Daman: This was quite an experience because we didn't know what was going to await us down there. They had been using us more and more as slave labor at Cabanatuan. We had our own doctors there, and we had sick call. When somebody had something wrong with them, they went to sick call, and if a doctor felt that this man was not able to work, why, they marked him unable to work. Of course, the Japanese doctors came in and examined him also to make sure that our doctors were not falsifying the records and so on. But there were 2,000 of us that were unable to work, so they selected us up and decided that they would ship the 2,000 of us south to the Davao Penal Colony. We didn't know where we were going, but we knew we were getting out of Cabanatuan. As I said at that time, it was my fervent hope that I would be able as we . . . the rumor had it that we were going back to Bilibid again, and I hoped that I would be able to contact somebody out of Bilibid and get some money and get it up to Cabanatuan to my father-in-law who was still there and that I knew was starting to get

ill from some of the diseases that we had like malaria and beriberi. He needed food badly. So we had a long talk, and he thought it was best that I go. So that's why I went on with that shipment south.

Marcello: You were in Cabanatuan with your father-in-law?

Daman: That's correct.

Marcello: Did you see him often or very much?

Daman: Yes, daily.

Marcello: Did you have any particular word about your wife or anything of that nature? Were you worried about that?

Daman: Yes, but we were sure they'd gotten back to the States all right because it was during that time that we received three postcards. They let three postcards come through the Red Cross in Geneva, the intermediary in Geneva. We knew they were back in the States and that my wife and her mother were living together. The kid brother was over in O'Donnell, and we had heard that he had died over there. We weren't sure of that. But later this was confirmed by somebody who knew him and came from O'Donnell and was brought over to Cabanatuan the last when they cleaned out O'Donnell.

Marcello: I gather at this time there was a great deal of uncertainty in your life then. You didn't know where you

were going. You didn't know what the state of your father-in-law was.

Daman: This is correct.

Marcello: You really didn't know much of anything at all about the future or even the present for that matter.

Daman: That's right, except that we were on extremely low rations and that I knew myself that I had . . . I had not yet had any malaria. But there was indications that there were lots of people in our camp getting malaria, so it was only a question of time, I suppose, before I would come down with it, also.

Marcello: What did a daily ration consist of by the time you left Cabanatuan?

Daman: A half a mess kit of steamed rice and once in awhile, maybe once a week they would throw in some pumpkin, some cooked pumpkin in chunks. They would give us one tablespoonful of sugar, unrefined sugar, per week and one tablespoon of unrefined salt per month. That was the rations at Cabanatuan.

Marcello: Now you mentioned this steamed rice. Did you get that twice a day or . . .

Daman: Twice a day, yes. Also, once a week they would give us some kind of meat, chunks of not to exceed a

two-inch square of meat, of some sort. Of course, everybody was losing weight very fast. Beriberi was starting to develop because they were feeding us only polished rice. For that reason, we thought that wherever we're going, perhaps things would get better.

Marcello: They couldn't get any worse anyhow.

Daman: It didn't appear that they could, no.

Marcello: I would assume that most of the people had dysentery by this time, also.

Daman: Yes. Yes, either that or diarrhea.

Marcello: That dysentery was actually the big killer, wasn't it? More so than malaria, let's say.

Daman: Yes, it was. That's true. That is very true. However, cerebral malaria was a killer in itself. Our doctors didn't have any medicine of any kind to give our people.

Marcello: So you were on your way to the Davao Penal Colony. Describe what the trip was like from Cabanatuan to Davao.

Daman: Well, they marched us from the camp of Cabanatuan into the town which was about six miles. Then they put us on those steel boxcars again. It was that same kind of a trip that we had coming out that we had going back in. It was pretty rough. When we got to Manila, we were taken back to old Bilibid again.

Marcello: Did you lose anybody on the trip between Cabanatuan and Bilibid?

Daman: No, not to my knowledge.

Marcello: How long did the trip take altogether?

Daman: I'd say it took the better part of a day to get back to Bilibid.

Marcello: It was still hot, humid, and steamy inside those boxcars?

Daman: This is correct. We still had the boys passing out and that system of lifting them up and bringing them up to the edge where they could get . . . the guards wouldn't let them have any air in there. It was a real rough, a rough experience, I'll tell you.

Marcello: Did you pass Filipinos again on this trip from the train to Bilibid.

Daman: No, we did not. The Japanese had gone through and had screened the streets and had driven all of the Filipinos back away so they couldn't see the condition of the American troops at that time.

Marcello: I suspect that the attitudes of the Filipinos must have changed by this time because you mentioned before that when you were marched down Dewey Boulevard, in some cases . . . oh, I don't know what word to use there . . .

Daman: There was an indication that the Filipinos still had a compassion for the Americans. But on this particular trip, those that we saw we only saw them from a distance. Of course, if they even took one step in our direction, the Japs would go up and beat them and run them completely out of the way so they couldn't even see, as I say, the condition of the Americans that they were moving south.

Marcello: Now I would assume that you did not stay very long at Bilibid once again.

Daman: Less than one week. My former boss . . . they had a bunch of civilians in a compound adjacent to Bilibid. I did get to talk to my former boss, a man by the name of L. D. Harrison, who worked for International Harvester over there. I talked to him for a few minutes through the gate and found out that they were faring just about as badly as we were.

Marcello: Did you do anything at all during this stay at Bilibid Prison?

Daman: No, it was just lying around waiting for the time to come that we were going to move out.

Marcello: Incidentally, we were talking about the food awhile ago and the fact that you were on very short rations.

Was this a deliberate thing on the part of the Japanese, or didn't they have sufficient food to feed the prisoners?

Daman: In my opinion it was a deliberate thing on the part of the Japanese because there appeared to be plenty of food in the islands that they could have secured if they had wanted to. They never had any trouble getting all the food they wanted for their troops.

Marcello: I was just going to say, you did notice that their troops were being fed fairly well.

Daman: This is correct. Whenever our men worked on the details over in their kitchens, they would try and steal some things and bring them across to the main camp, to the main kitchens and so on. If they got through uncaught, why, it was always a delicacy that they were able to bring over.

Marcello: Let's talk then next about your trip from Bilibid to Davao. Let's take it from the time you left Bilibid.

Daman: They marched us down from Manila to the waterfront, and they put us on a steamer. They put 600 of us in the hold of a ship. We were packed in there just like sardines. You think that the trip in the boxcars was bad, but this was twice as bad down there in the

hold of that ship because of the motion of the ship
and so on.

Marcello: Did they close the hatches?

Daman: Yes, they would close the hatches and they would only
let us out one time a day. But in the evening we
could come out to . . .

Marcello: To relieve yourselves?

Daman: To relieve ourselves. Then there was a Jap guard,
of course, always standing there with a rifle ready
to shoot anybody that made any attempt to escape.

Marcello: What was the name of this ship?

Daman: I do not recall the name.

Marcello: Well, what did it look like in physical appearance?
Was it a good-looking ship, or was it an old scow?

Daman: It was an old scow, a tramp steamer, tramp freighter.

Marcello: How long did this trip take?

Daman: It seemed to me that we were on that trip about two
weeks plus going to Davao.

Marcello: That was a long time, was it not?

Daman: It was a long time. But they were constantly afraid
of American air raids. They were running for shelter
at night and putting in in safe harbors and then take
out the next morning. We had Japanese destroyer

escorts most of the way. We could see them on the horizon. But not all the way.

Marcello: What were your thoughts concerning American submarines?

Daman: We were hoping that some of them would come and sink that ship. But, of course, none of them were around there at the time.

Marcello: That's rather interesting that you would think that because--and I've heard other prisoners say the same thing--because obviously if the ship was torpedoed, there was a good chance that you'd go down with it.

Daman: This is right. But also there's always . . . you could always . . . a man that lost hope never had any chance at all. There's always hope that you'd be blown overboard and not killed and that you'd be able to get ashore and maybe get to the hills with the Filipinos and so on.

Marcello: You mentioned the intolerable conditions down in the hold of that ship for two weeks . . .

Daman: Now at night they would bring us up on deck. We slept up on deck with no blankets, no bedding of any kind, and so on. We looked forward from night to night because you'd get out there in the fresh air during the night.

- Marcello: What sort of provisions did the Japanese have for you on this ship?
- Daman: Very meager rice. I mean a meager quantity of rice. They did give us some salted olives and so on, some of the things that they liked themselves. But it was horrible, horrible food.
- Marcello: How about drinking water? Did they provide that?
- Daman: They did provide us a limited amount. I think you could have a quart of water a day.
- Marcello: How did you go about distributing the food down in that crowded hold?
- Daman: They would take us up on deck. They did the cooking on deck, and then they would distribute the food. You sat up on deck and ate.
- Marcello: So that, at least, was one other chance to get up on board deck and get some fresh air.
- Daman: This is correct, sir.
- Marcello: Did you lose anybody on this trip?
- Daman: Not on that trip. Not going down. We did not, no.
- Marcello: Did you ever see any cases of anybody going berserk or literally going mad while they were in the hold of that ship?

Daman: I'll tell you this later on the trip out of Davao. Now going down, as I say, we got down to Davao. Davao was fifty-two kilometers from Davao Penal Colony. Now the Davao Penal Colony was a prison that the Filipinos had kept their lifetime prisoners in. It was a 22,000 hectare compound, self-sufficient in everything except clothing manufacture. We were marched from Davao out to Davao Penal Colony. It was another Bataan Death March. We had a number of people that never made it, that fell out along the road and were stabbed, bayoneted along there.

Marcello: How long a march was this?

Daman: Fifty-two kilometers.

Marcello: Pretty long way in other words.

Daman: It was a long way, and, of course, we were in a very weakened condition. Remember, I told you these were 2,000 plus prisoners who were unable to work anyway. Finally, when they saw that we weren't going to be able to walk it, they brought along some old trucks. They put as many as fifty of us in a truck, standing upright just like sardines packed in a can. They hauled us the rest of the way in. Then at that time, when we got to Davao Penal Colony, they sat us out

there in the sun. This is when this famous interpreter "Running Wada" came out there and told us that we were going to be kept out there for two to two and a half hours so that we could meditate. He didn't want any trouble from any of the prisoners, and if we tried anything, we'd be shot right on the spot.

Marcello: Did you have any reason to doubt him?

Daman: Not at all because there were Japs completely encircling this group sitting down out there. They took away our hats also at that time.

Marcello: I was going to ask you what the condition of your clothing in general was by this time?

Daman: By this time it was nothing but rags. But we did have . . . some of us did have an old straw hat of some sort. But they came through and collected all the hats so that we had to sit out there with our bare heads. This hot sun beating down on our bare heads, it doesn't take very long to make you realize that you can't stand it very long. They gave us no water during this period. Of course, Mr. Wada stood up on a platform up there and preached to us for two and a half hours about what they expected us to do down there. He told us that we were going to have to grow

our own food and that we were going to have to work very hard and do projects that the Japanese assigned to us if we wanted to eat. If we didn't work we couldn't eat. We had to earn our keep.

Marcello: Incidentally, what did this particular camp look like from a physical standpoint?

Daman: There were a bunch of buildings in a row. The roofs were galvanized metal, corrugated iron. Down through the center there would be an aisleway, and on each side built up about two feet up would be a platform. It would extend all the way back to the edge of the building. These were the sleeping platforms. Each man was assigned two and a half feet for his sleeping area. We had no blankets, no covering of any kind or anything like that. If you had any spare clothes at all, why, you had to use those as a pillow. But after awhile and with all of the fat gone from your body, it doesn't take very long before the bones start jutting. When you're lying on a hard surface like the floor, they had a lot of sores that were caused from that sort of thing. It was here at this camp that, as I say, they had us assigned . . . they gave us two and a half feet. This was our sleeping arrangement.

Everything that you had had to be kept in that two and a half feet. They constantly came through there and inspected that area. Of course, it had to be immaculately clean. If it wasn't, the individual was taken outside and beaten in the company street.

So we were put out on details of growing . . . working in the rice paddies to grow our own rice. We had a little dinky railroad that ran out eleven kilometers out to the rice fields from the main camp proper. This was quite a trip out in the morning and quite a trip back at night because that little old train, it was all it could do. It didn't have any power. It could barely pull all those people on those little old flatcars.

Marcello: Before we start talking about the work projects, I have a few more questions about the camp facilities. What sort of latrine and bathing facilities did they provide at this camp?

Daman: Well, at this camp our latrines out there were what we called Chick Sales fourteen-holers.

Marcello: Well now what was the first word?

Daman: Chick Sales. Remember the old Chick Sales outhouse that had the star and the diamond? This may have been

before your time. But that's what they called them. And fourteen, as I say, fourteen-holer along there. There were tremendous pits down below. They were nothing but disease breeding grounds. They would lime these things occasionally to keep the flies down to the minimum.

But, of course, this was the main source of all the rumors that came about as you can well recall because what a place when you get fourteen people lined up there with nothing to talk about except their own experiences and what was to happen in the future.

Marcello: Did you still have hopes at this time that rescue was soon on the way?

Daman: Well, we had hope, yes. Much more so when we got to Davao because Davao was so isolated from Manila that we thought it'd only be a matter of time before the Americans would be able to get into Davao and free us from there. Or even perhaps there might be Philippine uprisings that could take over that camp.

Marcello: How did you live? From day to day, from month to month, from week to week?

Daman: Yes, in effect this is what it was. We had a number of ministers there in that camp with us. We had a

number of other prisoners who were laymen of different churches. They had quite a number of church services going. The Japanese, as long as we didn't create any commotion or anything, they let us have these services. I never shall forget one group, the Episcopalians, who built a chapel out of bamboo. They had daily services there. A layman who later wanted to become a priest or a rector conducted these services every day of his life. They were always well attended there. As I say without . . . and we did have a few books there. They distributed a few books. I don't know where they got them. They must have stolen them from the Filipinos. A few of our ministers had their Bibles, and they were able to read to us. This helped to break up the time.

It was during this time that I told you before that I did the farming of the eighty acres completely from A to Z, including all livestock, all purchases, all productions, all losses, and everything else. I did this to keep from going stir crazy.

It was at this time that the Japanese set up this system of script that they had. It was at this time that they would bring in some hands of tobacco.

They would sell us a hand of tobacco--you know what a hand of tobacco is, how it's tied off--for five yen. We learned to roll our own cigars, make our own cigars from the tobacco that they furnished us. We used the stems and the other unsuitable parts for chopping up to make cigarettes out of. The only paper that we had was . . . they issued us a weekly issue of Japanese toilet paper, rice paper. This turned out to be pretty good cigarette wrapping paper.

Marcello: You mentioned religious services awhile ago. Did you notice that prisoners perhaps became more interested in religion as time went on in these prison camps?

Daman: I would say for the main part, yes and no. In other words there was not a flocking to this sort of thing. But it was a matter of personal conviction and whether or not some individual that they liked real well and respected . . . they watched him. If he was living what they thought was a good life and treating his fellow prisoners compassionately, they would attempt to emulate him and find out what he had that they didn't have and so on. I think this began to lead a few of them to . . . there was no great revival or mass exodus to the religious faith on the part of the prisoners though.

Marcello: How were the Japanese guards at this particular camp?

Daman: Well, these Japanese guards that we had down there were these Taiwanese yardbirds that I described to you before. Very poor caliber troops and certainly nothing . . . they were not combat troops in any sense of the form. But they were quite brutal out on the work details. However, it was down there that they finally managed to make up a deal. We promised the Japanese authorities that if they would let us go out on our own without guards, we would do as much work and that we would come in at night. We finally convinced them of this. They began to let us do this. But it was during this particular time that the famous twelve that got out of Davao Penal Colony broke this thing down.

Marcello: Do you want to describe this particular incident?

Daman: Well, I was not there. I don't know what happened. I know twelve of them went out on this detail. While the guard was out to lunch--he went off to eat his chow--twelve of them took off into the jungles. They finally made it through eventually, and they got to the east coast of Mindanao. They were picked up by submarine and taken to Australia. But this is when

they came in on the buddy system and counted the ten men that slept next to the man that was gone. We were told that we were going to be executed because they had escaped. They said they wanted to know if there were any other plans afoot for any other escapes of this sort. It was at this time, because these fellows took off, that they took our shoes away from us. They took our hats and our trousers and shirts so that we had nothing but absolute bare skin. You couldn't live very long in these tropical jungles with all these thorns and thickets and whatnot without any kind of protective clothing of any sort to try to escape.

Marcello: By this time you were down then strictly to a G-string probably.

Daman: This is right. We were raising our own rice. I might mention at this time that the Japanese had all kinds of details going, among which they had . . . at the rice harvest they had our people running the rice mill which polished the rice. One of the ingenious Americans literally took a monkey wrench and tossed it into the rice polisher and split this polisher in a million pieces of steel. They could never replace that polisher.

The minute they did this, our beriberi started immediately to go down, down, down, and down because they had to feed us unpolished rice. Of course, this is what we needed. There they had a hospital in Davao . . .

Marcello: It was more like a carnal house or something, was it not? A pretty bad hospital, wasn't it?

Daman: Yes, it was. It was nothing but just a frame building that they had for the Davao Penal Colony. It was what they called . . . termed the hospital. It was there in that prison camp that I . . . remember, I told you I think earlier that I went over to Corregidor because I had some kind of a stomach disorder. I had a hernia that I thought needed operating on. They didn't operate on it there. But this thing strangulated on me in Davao. They had to take me in and put me on an operating table. But they didn't have any proper medication. He had one hour and twenty minutes worth of anesthesia, spinal. In a matter of about an hour I came out from under this thing completely opened up with all my intestines laying on a towel which I could see. When he sewed me back up . . . of course, he sewed 125 stitches to put the peritoneum back

together inside there. They put me in there in this ward in the hospital. He gave me a shot of glucose, and this opened up this malaria. I shook so badly that this bed that they had me on collapsed. All these stitches and this underline opened up. I had to lay there for forty-two days with this wide open wound trying to heal itself. We had absolutely no anesthesia of any kind of any medication to help this thing heal up. The doctor . . . it was an American doctor who performed the operation. He'd come in to me and would say, "Oh, if I could only have a teaspoonful of powdered sugar." He said, "That's all I would need to heat that." I didn't understand it, and he explained to me that powdered sugar, when applied to an open wound, would tend to cause the wound to grow itself back. But eventually I did heal up all right.

Marcello: Well, describe what it was like during this forty-two days. You mentioned you were obviously in excruciating pain, I'm sure.

Daman: Well, that's all I can say. It was just a nightmare, that's all.

Marcello: Did somebody feed you or care for you in some way?

Daman: Yes, my bunkmates. One on each side of me would take turns seeing that when the ration was brought around that I was fed. For those that were particularly ill, the Japanese went out, and someplace they got hold of some condensed milk. They gave me half of a can of condensed milk mixed with water per day. This was the increase in diet which was intended to make me well faster.

Marcello: Now at the end of forty-two days, had this wound fairly well healed?

Daman: It healed up extremely well. That's right. So they did let me up, and they put me back over in the regular barracks. Then the next day they put me out on a work detail.

Marcello: Let's talk about some of those work details.

Daman: Well, they had us building roads. They had us building bridges, and, of course, we grew our own rice. We cut our own timber because they had a sawmill there. Down there is where they had this carabao detail I was telling you about. When they found out that if they push a carabao off of a bridge, the Japanese would shoot the carabao and bring it into camp. They'd slaughter it and give it to our kitchens, and that way

we'd get an extra ration of meat. But for vegetables they would take a detail of us in the morning, and we'd go down and we would sweep two miles of the ditches along the road. We have a weed here in the United States which we call pig weed. This is what was growing in these swamp ditches. They would cut this and fill bags of this. That's the kind of vegetables that we got. They would cook this with water, and occasionally they would give them some oleomargarine made out of coconut oil. This stuff was nothing but green, floating swamp weed. We got a half canteen cupful of that at night. You still was on a half of a canteen of steamed rice. We didn't have any coffee or any tea. We tried many different things. For example, we found that we had some lemon trees growing in our camp. In order to have something hot to drink, we would boil water and we would pull these lemon leaves and put these lemon leaves in a cup and squash them around and attempt to get a tea from that sort of thing. I think I became allergic to citrus oil there at that time because since then I have been unable to eat any kind of citrus fruit at all.

Marcello: Let's talk some more about these work details. You mentioned that probably the most important one there was working in the rice paddies, is that correct, or the most extensive one?

Daman: The most extensive one, yes. They'd take sometimes as high as 1,100 out. I want to tell you one story about working in there. They'd take 1,100 out there. Of course, they took away . . . made you stack your clothing before you went out there. You were working in the rice paddies naked. One night . . . before they would bring you in, they'd line you up along the railroad track, and they'd make you count off so they knew they had all of the prisoners that they had taken out there. So the Americans being what they were, they were very devilish and they started counting, and instead of counting correctly, why, they'd put in an extra number. The Japanese would come along and count, and they wouldn't get the same number. It'd end up that the Americans would call off the last number. So this infuriated them. They just went wild. They finally came out again, and the lieutenant in charge of the whole detail and personally counted to make sure he had his 1,100 prisoners. Then they loaded

us on this train and started us out and started back to camp. I told you about the train that didn't have much power. So anytime it would come to a little grade and there was a little moisture on the track, why, the wheels of the locomotive would sit there and spin and wouldn't move a bit. So they'd make us get off the train then and push the train to get the train going again and climb back on again. So on this one occasion when we climbed off the train to get the train pushing, why, the Japanese guards that were on the car there handed their rifles, loaded rifles, to the Americans to hold for them. They, too, got off and pushed so they could get this train going. It was the most stupid thing that I've ever seen in my life, but they actually did this. Later, when the officers found out about this, they just beat these poor Jap guards into unconsciousness right there in front of the Americans. When the train rolled into camp that night, all of us were singing "God Bless America" at the top of our lungs. You could have heard us in Manila, I'm sure, that distance away. Of course, the major who . . . they passed the major's house, the camp commander. He came running out in his

red flannel underwear and turned the lights on to find out what it was all about. When the officers reported to him what had happened--why the Americans were singing--he lined all the officers and the noncommissioned officers up. He took his makeshift samurai sword--it was not a real one but made out of hardwood--and he beat these officers and these guards just until they were unconscious. They just lay there. Then in order to appease the Americans, he called over to the kitchens and had them bring over some of these potato cakes that they made out of sweet potatoes and tried to issue each American a potato cake. That was supposed to appease them for the abuse that we had received on this particular trip then. As we went by the guards going into the main camp across the bridge there, why, everybody chucked his potato cake over in the ditch there--garbage. They didn't like that at all, of course.

Marcello: Did they retaliate in any way for you doing that?

Daman: Not at all.

Marcello: Incidentally, we just talked awhile ago about the fact that the commander lined up his own officers and guards and beat them. I think this is kind of important

because we hear about the fact that the Japanese beat and hit and pounded the Americans. But this in many ways was the same sort of thing that they did to their own troops, is that not correct?

Daman: This is right. Now I've got to tell you another story about . . . we had one of the finest flocks of white leghorn chickens in that part of the world.

Marcello: Did the prisoners raise these themselves?

Daman: Well, they were at the Penal Colony and the Japanese just kept them on and so on. So the egg production began to fall off. The reason the egg production was falling off was because the Americans were stealing eggs and breaking them and putting them in their canteens and so on. The reason the egg production was falling off was because a Japanese officer ordered them to take away the oyster shells from the chickens that they need so badly in forming the eggshell. This officer in charge . . .

Marcello: In other words this was his punishment to the chickens for not laying more eggs?

Daman: For not laying more eggs, this is correct. He went out there one day, and he made the count of eggs himself. The production was down real low. So he walked

along and he'd pick up a chicken, and he'd grab a chicken and throw it up against the side of the wall and say, "Now I teach you. You must lay more eggs." He almost killed the whole flock of chickens doing this.

Marcello: It's amazing that they were able to stay in the war until 1945 sometimes.

Daman: It is with some of the things that they would . . . their mentality, this is right.

Marcello: Well, what was work like on this rice paddy? I gather that officers and men were working here.

Daman: They were working side by side. They would plow this first . . . they'd plow it with carabao plows. Then they would flood the paddies. You would walk out there, and they would give you big baskets of seedlings. You'd go along and plant the seedlings in rows along there. That's the way the rice was planted. Of course, when it was harvested, we had small knives. They had to clip the top of the rice and put it in a sack and carry it out to the train and dump it in a big car, that is, a little boxcar they had there to haul it in to the mill.

Marcello: I would gather that this was rather back-breaking work for an American who wasn't used to doing that sort of thing and who was so tall.

Daman: This is true.

Marcello: It was all stoop labor, was it not?

Daman: It was all stoop labor. This is right. If they didn't do what they were supposed to do, why, of course, they were beaten right on the spot. You couldn't gold-brick and get away with it at all.

Marcello: From what I gather here at Davao, the climate was such that there was always constant . . . you were always constantly planting or harvesting or doing something to rice.

Daman: It is extremely tropical. This is right. Very much so. Things grew very rapidly down there. Therefore the growth of vegetation was abundant.

Marcello: Growing rice, in other words, was a 365 day a year proposition.

Daman: This is right. This is correct.

Marcello: What sort of hours did you have to work in these rice paddies?

Daman: Well, they would get us up at four o'clock in the morning, and they would have us on the way out there

by six o'clock. We were generally in the fields by 7:00 or 7:30, and we would stay out there till 5:30, until just before it was dark.

Marcello: Now was this a seven day a week proposition?

Daman: Yes, it was, yes.

Marcello: What sort of treatment did the guards give the prisoners while they were working on this rice detail?

Daman: Well, they were rough on us all the time. Now we were able to convince them that if they would give us a certain quota to do and let us alone, we would do that quota, at least that much or more. This they tried and they found that this was successful. So after that it began to be a little bit better out there in the rice fields.

Marcello: What sort of harassment would the guards deal out to the prisoners? In other words, what sort of punishment?

Daman: Well, they wouldn't beat them particularly, but they would push them so that they would fall down in the water and the mud. Then, of course, you had no way of cleaning yourself off. This dried mud would dry and cake on you out there. This was particularly bad. They'd never let us go swimming to where you could clean yourself up.

- Marcello: Were you ever on any other work details here besides the rice paddies?
- Daman: Yes, I worked on building coral roads, roads out of coral. The calluses on the bottom of my feet became at least a half-inch to three-quarters of an inch thick from walking on this coral. You know how that can cut you when your walking barefooted. We built coral roads all around into Davao City out toward the Penal Colony.
- Marcello: How did this work compare with work in the rice paddies?
- Daman: It was much harder work. Definitely all of it was slave labor.
- Marcello: What were you doing? Were you crushing the coral, or what exactly did you do in these road projects?
- Daman: That's right. You'd dig the road project . . . you'd dig it down to the level that you wanted it. You'd bring the coral in and pour it out on this stuff. Then you'd take a hammer and beat it up until it pulverized.
- Marcello: Incidentally, was there ever any time for recreation or things of that nature at Davao?
- Daman: No, we had no recreation of any kind at all. The only thing that we did, we were able to play a little bit

of pinochle. Some of the prisoners--where they got them we don't know--but they did manage to get hold of playing cards. We were able to play pinochle. We built our own cribbage boards and played pinochle.

They did have some entertainment for us on Christmas Eve of 1943. They took us over to this big . . . it was sort of like a barn-like affair, and there they showed us pictures of Pearl Harbor. Of course, up until this time we did not believe any of this. But these pictures were shot from the gun turrets of the Japanese planes. When we saw this, of course, you can imagine how despondent we were when we saw all these battleships being sunk and so forth and so on. It was there at that time that we knew that a lot of the propaganda that they had put out was the truth, that they actually were . . . they put on the samurai sword dance on the stage to show us what kind of entertainment they could put on.

Marcello: Did the thought of escape ever cross your mind during your stay here at Davao?

Daman: Yes, it did. But then when you stop and think about it, I had no shoes, no clothing, nothing but a G-string. You wouldn't last a half-hour in the jungle without

any kind of protective clothing. So it was absolutely futile. It had to pass right on through.

Marcello: What evidence did you notice concerning guerrilla activity around the camp? I know there were guerrillas around this camp, were there not?

Daman: If there were, there were none that were ever evident, that we ever saw anything of there in Davao. But after we convinced the Japs about letting us go out without guards--that we'd do as much work as they were doing with the guards--and those twelve took off, as I say, they took ten of us that slept on each side of a man that was missing. They took us over to an isolation compound, and they kept us over there for thirty days. Each day they announced we were going to be executed that day.

Marcello: You had no reason to doubt them, I suppose?

Daman: This is correct, absolutely none.

Marcello: Did you ever see any executions while you were at Davao?

Daman: At Davao, this is the one that this friend of mine, this Major Harrison, was shot in the company street. I told you, I think last time, he had hidden some seeds in the heel of his shoe and they found them. He started to run and he ran away from the guard

shack. They shot him there. I saw him killed. That was the only execution.

Marcello: By this time had you received any sort of mail from the outside?

Daman: No. Up in Cabanatuan, we received three cards down there. We were permitted to write some cards. But I never got any in. So I didn't know what in the world was taking place.

Marcello: You mentioned that you were able to write a few cards from Davao. I assume these were those postcards where . . . these were the multiple choice postcards: "My health is good, fair, poor," or something of that nature. If you didn't encircle "good," the card didn't get out.

Daman: This is correct, sir. This is right.

Marcello: I can't recall but was there room on those little cards also that maybe you could have scribbled a few sentences?

Daman: There was a little bit of room on there. But anything that you put on there you knew was going to be censored out and lined out. One of the incoming cards somebody got said that the Russian bear was into this thing up to his neck. We knew at that time . . . that was our first indication that Russia had entered the European

conflict. So we knew that at that time that had taken place.

Marcello: This is just a little aside. But it was kind of ingenious the way some of these prisoners did get word back home to their kin through these cards. One of them for example said that, "My weight is now up to 106 pounds" rather than, "My weight is now down to 106 pounds." That card was able to get through simply because of the fact probably that he said his weight had increased to 106 pounds.

Daman: I might mention at this point that when this American threw this monkey wrench into this rice polisher and broke it into a million pieces and they started feeding us this brown rice, it cured almost 100 per cent of all of the cases of beriberi that we had. Our health started going uphill from then on. It was fantastic-- that one change in diet.

Marcello: Was there very much thievery or stealing in this camp?
I'm referring to prisoners stealing from prisoners.

Daman: No, very definitely not. Not at Davao. However, down there, of course, we were really in a real tropical, malaria-infested area. I personally had malaria thirty-three times. They had no quinine. They'd give

me this Japanese ersatz quinine to cure it. It didn't do any good. Everytime I'd get a dose of malaria, I would have a real bad toothache. They would take me over to the dentist, and they would pull a wisdom tooth. Then they'd end up saying, "There isn't anything wrong with that tooth. The trouble with you is you've got malaria." They'd slap me in the hospital until I got over the bout of malaria. Then they'd put me back in the work barracks again.

Marcello: We talked about theft awhile ago. What would have happened, let's say, if a prisoner had been caught stealing from another prisoner?

Daman: I think he would have been beaten very severely by our own people.

Marcello: How about collaboration? Did you see very much collaboration with the enemy?

Daman: I saw none, as far as Americans and Japanese were concerned.

Marcello: What sort of possessions had you gathered by this time? I think we talked last time about the fact that most of the prisoners were pack rats who gathered whatever they could find. What sort of possessions did you have at this time? Did you have very much of anything?

- Daman: I had practically nothing except the clothing that I had on my back. Maybe I had one extra pair of trousers and an extra G-string, but I had no other possessions of any kind. I had a cribbage board that I built myself.
- Marcello: During the last interview, we had been talking about the clandestine radio which had been built up at Cabanatuan.
- Daman: Yes, but it was not taken down to Davao, so we didn't have that down there. We had no contact at all with the outside and that sort of thing.
- Marcello: Did you have any way at all of finding out what was going on on the outside or how the war was progressing?
- Daman: No, no, we did not down at Davao. It wasn't until we got back--they took us back to Manila--that we got back into Bilibid, that they finally got this radio going again.
- Marcello: You mentioned "Running Wada" awhile ago. What was he doing while you were there?
- Daman: He was the interpreter and a constant thorn in the side of everyone. He would frequently interrogate prisoners about different things. Of course, he would never give the correct story to the Japanese that the

prisoner was trying to convey. This didn't help the situation any.

Marcello: Are there any other individual guards that stand out here from your stay at Davao?

Daman: None. The only one was the one I told you about, this Lieutenant Yasumura, who got word to me from Davao that my father-in-law had died. But he was the only one.

Marcello: Did you ever get to work in the sawmill at Davao?

Daman: No, I never did. The only details I ever worked on were the rice detail, the vegetable garden details, and the road details.

Marcello: What was the discipline like at this time? Were the officers still being obeyed by the enlisted men?

Daman: Yes, we had pretty good morale in Davao among the Americans. The enlisted men still respected the officers.

Marcello: When did you leave Davao?

Daman: We left about July, 1944. They put us on another one of those tramp steamers and took us around by way of Zamboanga. They tied up in Zamboanga harbor. We had an escape there in Zamboanga harbor. They attempted to shoot the man in the water, but they didn't do it.

They weren't able to hit him. Eventually, I think he made it ashore.

There were about twenty or twenty-five of us who had a very high white blood count. They thought that there was some kind of a jungle fever moving in there. They were afraid they were going to have a lot of deaths. They closed that camp because they didn't want any kind of contagious disease to spread among their troops and so on. So they closed that one out. The night before they closed it out, all the dogs, the monkeys, and everything else that we could get our hands on went by the board and were eaten. That was a night of feasting and gorging. There's no doubt about that.

Marcello: Do you want to talk a little bit more about that? It sounds almost like a very interesting story.

Daman: Well, the Japanese gave us extra rice. We knew at that time that they were going to close the camp because there was no use leaving this rice behind. We knew something was up. We didn't know what it was. We didn't know we were going to leave the next day. But by virtue of the fact that they did give us this extra rice . . . all the kitchens cooked it up. They

got hold of all the dogs and all the monkeys that they could. They all went into one grand feast. This was all partaken of by everybody there. They had just issued us some Red Cross packages, also. Of course, spirits or morale was pretty high that night.

Marcello: How many Red Cross packages did you get while you were at Davao?

Daman: At Davao we got a total of three of them. That was all.

Marcello: Of what value were these Red Cross packages?

Daman: Well, to the extent that they contained things that we . . . many of us had forgotten what they tasted like, they were really like manna from heaven. In there we had butter. They had some chocolate bars. We got some cigarettes.

Marcello: I think there was some cheese, was there not?

Daman: There was some cheese, that's right, and some potted meat. There was some fruit, dried fruit. But, of course, these had laid on the piers until they got wet and the fruit had started to ferment. Somebody got a brilliant idea that they could make wine out of this, out of these prunes. They worked up a deal whereby they started a bunch of stuff going. Actually, they did make some wine out of some of these prunes.

Marcello: I would assume, given the condition of the prisoners, it didn't take long to get pretty high on that wine.

Daman: This is right. This is right.

Marcello: When you got one of these Red Cross packages, did you eat all the food at once--I'm sure you were very hungry-- or did you spread it out?

Daman: You spread it out and made it go as far as you could. I'd like to reiterate that although I like cigarettes very much, I never traded any of my food at all for any cigarettes.

Marcello: Did you ever see it being done?

Daman: Oh, yes. In plenty of instances I saw it being done.

Marcello: It's almost hard for me to imagine that somebody would trade food for cigarettes.

Daman: But they did do it.

Marcello: We talked about the fact that there was cheese in those Red Cross packages. I've heard several prisoners have some rather bad things to say about Borden's cheese. But they had some very good things to say about Kraft cheese. Apparently if you got Kraft cheese in your package, it was unspoiled, for the most part, but the Borden's cheese apparently spoiled.

Daman: This is correct, the way it was packaged.

Marcello: I didn't know if you had experienced this sort of thing or if you had seen other people experience it or not.

Daman: Yes, I saw them experience it. But I didn't. It didn't make a lasting impression on me.

Marcello: Okay, so the night before you left Davao you had this tremendous feast. Then the next day they marched you down to the port of Davao and put you on this tramp steamer.

Daman: And started us back to Manila again.

Marcello: What did this steamer look like? Describe it.

Daman: It was nothing but an old tramp freighter, rusty all over. The holds were small, and they put a large number in each hold. We had the conditions that we had coming down from Manila originally. But just off of Cebu we got caught in an air raid. They moved into Cebu and unloaded us from the ships, and they kept us in Cebu there. The Americans did a lot of dive-bombing in Cebu there. I don't think they sunk any of those vessels, but they certainly tried hard enough. Of course, this delayed us about two weeks while we stayed there in a schoolyard at Cebu. But

we had a lot of men die on that trip going back from Davao up to Manila.

Marcello: Well, describe what conditions were like down in that hold on that ship that caused these men to die.

Daman: Well, it was just the worse conditions you could possibly think about. Filth, all kind of filth. There was no place . . . they didn't build any latrines of any kind. There they wouldn't let us up on deck at night because . . . they did at first, and one guy went over the side and swam ashore. They were determined that this would never happen again, so after that we were never let out of the hold of the ship.

Marcello: This was the man who escaped near Zamboanga?

Daman: No, it was on . . . we were running the coast north from Zamboanga. Another man escaped. We had two escapees on that particular trip. As I say, they tightened the security of the guard and . . .

Marcello: How long were you in the hold of that ship altogether?

Daman: I think we were in the hold of that ship, as I said, about the better part of two weeks.

Marcello: What sort of provisions did the Japanese give you while you were on the ship?

Daman: Very poor. Very poor food and no medical attention of any kind.

Marcello: Was the rice simply lowered in buckets to you?

Daman: Yes, this is correct and then issued out. No way to sterilize your mess kit or anything else. It was in pretty sad shape. It was on there we had one man go berserk on the trip back.

Marcello: What did he actually do?

Daman: Well, he just went stark-raving mad. They finally had to chain him to a post there to keep him from hurting any of the other prisoners.

Marcello: You mentioned that you did lose quite a few people on this trip back to Manila.

Daman: Yes, we did. We lost a total of . . . as I recall, fifty-six people died in the hold of that ship on the way back to Manila. So when we got to Manila, they loaded us off again and hauled us up to Cabanatuan because they were afraid, as I say, we had some kind of a horrible disease. They put us in isolation when they finally got us back to Cabanatuan again. We were not permitted contact with any other prisoners there at Cabanatuan and to tell what we'd been through or where we'd been or anything like that.

Marcello: What did they do with these men who had died in the hold of this ship?

Daman: Just dumped them overboard.

Marcello: In other words, they were pulled up probably on ropes or something and simply thrown over the side?

Daman: This is correct.

Marcello: Also, awhile ago you mentioned that this ship was hugging the coastline. This was because of submarines, I gather.

Daman: Submarines, I'm sure that this is why it did, yes. Though we never saw any evidence of any submarines. We had no escort back from Zamboanga to Manila.

Marcello: They probably thought this ship was so decrepid that no submarine would waste a torpedo on it perhaps.

Daman: This was very likely their thinking.

Marcello: So you mentioned that you got to Manila. Then what happened when you got there?

Daman: They put us in Bilibid again.

Marcello: This was your third time around at Bilibid.

Daman: This is correct, in Bilibid.

Marcello: Did you see any differences from the first two times?

Daman: No, it was still the same run-down, ramshackle, old stone prison there. Conditions were horrible. But they were better, of course, than they were in the hold of that ship by far.

Marcello: I assume you only remained there a couple of days and did nothing.

Daman: This is right. Then they hauled us up to Cabanatuan. This time they put us on trucks and they hauled us in trucks out in the open going to Cabanatuan, so we didn't go through this boxcar ordeal again.

Marcello: Well, when you got back to Cabanatuan, did you notice any changes in that particular camp?

Daman: Not particularly, no.

Marcello: Had it decreased quite a bit in size so far as the number of inmates were concerned?

Daman: No, it had not. It didn't appear to have, anyway. It appeared that they were about the same number there. But as I say, they isolated us and we really couldn't tell what was going on in Cabanatuan because we couldn't talk to anybody that was there. If we went up to the fence to talk to them or if they came up to the fence to talk to us, the Japanese would come out and beat you up.

Marcello: In other words, your compound was set aside from that of the rest of the prisoners there.

Daman: Yes, we were completely isolated.

Marcello: What did you do when you went back to Cabanatuan this second time?

Daman: Well, naturally the second time we went back there, they'd take us out later on work details and working in the fields, clearing fields and so on, getting ready for the next spring's planting.

Marcello: You were back on the rice detail again?

Daman: Yes, but they didn't plant rice up there like they did down at Davao.

Marcello: Now when you got back to Cabanatuan, did you receive any news about what was happening on the outside?

Daman: No, we did not. They didn't have the radio there either for some reason or other.

Marcello: You passed through Manila. Had the American planes bombed Manila or the harbor or anything at this time yet?

Daman: Not yet. But when we were taken back to Bilibid again from Cabanatuan . . . they took us back again to Bilibid. At that time they had a fantastic air raid. We could get out there in the yard of Bilibid and see the Marines dive-bombing Manila Harbor. This is when they really tore up Manila Harbor so badly.

Marcello: Now you'd come back to Cabanatuan once again. How long did you remain the second time?

Daman: About three weeks.

Marcello: Oh, you were there just a very short period of time.

Daman: This is correct, sir, yes.

Marcello: Same sort of rations again?

Daman: Same sort of rations. The conditions were very much the same as they were when we left there. Rations were very short. They said they were going to make a shipment, so they took us all out and took smears and checked us all for dysentery because the Japanese were scared to death of deaths at sea. It was found out that I had dysentery, and they put me in the dysentery ward. They took the clothes off of my back, and they gave them to another man that appeared to be getting better. He went with the 1,793 prisoners that left Bilibid on December 13, 1944.

Marcello: This was your fourth time back into Bilibid, is that correct?

Daman: Right.

Marcello: Now you mentioned that sometime during this fourth stay in Bilibid, you witnessed that American air raid.

Daman: This is right.

Marcello: What was it like? Describe it.

Daman: It was the most fantastic thing. I'd never seen an air raid like that in my life. Here these Marine pilots

were dive-bombing Manila Harbor. Boy, they were just coming down! It was beautiful! We'd see them make the dive, and we'd see them drop the bombs, and we'd hear the explosions. Then fantastic cheers would go up inside the camp there. So when they made this . . . we knew they were getting ready to make this shipment out again, and they took this Westinghouse engineer, and they did a false appendectomy on him in order that they could keep him there in the camp. Of course, he healed up with just that nice scar of an appendix scar. You know how if you didn't cut in but you just made a line there and put the stitches. Well, he healed up right away, and he rebuilt that radio. We got our news. We started getting news from Treasure Island. This is when we knew that Americans had landed in Lingayan Gulf. We followed their progress from Dagupan, Lingayan, all the way up in the north into Manila. We actually heard the firing on the outskirts of Manila. When the Americans passed this famous Belintawak Beer Brewery--you remember I mentioned it earlier--why, they found that there were a number of vats of green beer there. So they went in there, and they filled everything that they could

possibly fill with this green beer. Believe me, anything that moved, crawled, or even had the slightest indication of movement when the Americans got into Manila, was shot at.

Marcello: Let's just go back a minute and talk about that air raid just a little bit more. You mentioned that as the raid was progressing, the prisoners were cheering and that sort of thing. What was the Japanese reaction to this?

Daman: Oh, they were frightened out of their wits.

Marcello: Did they ever make any attempt to herd the prisoners in so that you couldn't witness the raid?

Daman: Yes, that's right. They made us get back inside so we couldn't get out in the compound or the yard so that the pilots couldn't see us there.

Marcello: I gather that it was at Bilibid where you were eventually liberated, is this correct?

Daman: This is right. I wanted to tell you about this liberation.

Marcello: Well, before we start on the liberation, I have a few other questions that I want to ask you here at this point. Is it not true that there was also some sort of a hospital at Bilibid? A naval hospital or something? Or a hospital run by Navy doctors?

Daman: No, in the hospital at Bilibid we had our own American . . . we had a number of wards there that were run by American doctors, including what they called "dysentery ward" and the "malaria ward" and so on. These were just regular buildings of Bilibid in which they classified this the hospital area.

Marcello: I gather that you did not leave Bilibid then because you had dysentery?

Daman: This is right. I did not. They didn't want any part of you on any sort of a ship that was, I assume, heading back to Japan. This is what they thought . . . we didn't know where the ship was going. But we did know that the probability was it was going to be a ship because if you had dysentery . . . and their fear of death at sea because they didn't know what to do with the bodies.

Marcello: What were your thoughts about possibly going to Japan?

Daman: I never even gave it a second thought. I didn't think anything about it. I had heard that they had taken some people to Japan. But it was one of those things--it couldn't happen to me.

Marcello: How long were you in Bilibid before the liberation took place?

Daman: I would say probably about two and a half to three months.

Marcello: Of which you did virtually nothing except lay around.

Daman: Lay around, this is right, and try to recuperate.

Marcello: Did you notice any sort of uneasiness on the part of the Japanese after the American landing and this sort of thing? Did they become more edgy, or did they become more compassionate?

Daman: No, they were very touchy and so on and so forth. On the morning of the liberation, the Japanese called together our little governing body which was like the little staff, and they said, "Now we're going to leave the gate out here. But we've got machine guns trained on that gate. If those gates open and anybody sticks his head out that gate, we're going to kill them on the spot." So they actually up and lined their troops up. They marched out the front gates, and they did not lock the front gates, but nobody dared go near those front gates.

Marcello: They did this when the Americans were entering Manila and were closing in on the prison?

Daman: This is right, when we could hear the fire from Balintawak.

Marcello: Describe the liberation. Just describe what took place from the time the Japanese marched out of the prison.

Daman: Just as the Japanese started to leave, immediately we started looking around to see if anybody had a hacksaw. Of course, they didn't have a hacksaw, but one of the prisoners did have a file. All of a sudden at this . . . there were these Spanish-type gates, the bar-type gates, between Bilibid and this government printing plant which was next to Bilibid. Well, two figures came up to these gates. They were dressed in American uniforms. Mind you now, we had never seen the new American uniforms. They looked like two people from Mars. They raised the guns like they were going to start shooting in. Somebody screamed, "Don't shoot, we're Americans." They said, "Well, we're Americans too." One of them said, "How the hell do we get into this place?" Somebody yelled and said, "Wait just a minute. We'll help you." So he rushes in under his bunk and gets this file and goes out there and files the chain and opens the gate and liberates us, I mean, lets us out that gate where the Americans were. The Americans didn't have any bolt cutters or anything

that they could cut the chain with. The next morning standing out in the company street talking to some of the liberators . . .

Oh, I might mention that before the Japanese left, they piled aviation gasoline all along the east wall of Bilibid Prison in fifty-five gallon drums. They had artillery zeroed in on that wall. The following morning at dawn, they started firing at that. Of course, when this thing went off, why, it practically blew us all out of Bilibid. All that aviation gasoline going up was the most fantastic fire and bombing that you ever heard of took place right there. But nobody was killed, fortunately.

Marcello: Well, what were your feelings when the gates went open and the Americans came in.

Daman: Oh, well, you just have no idea. There's no way to describe, "Well, we're free! We're free at last!" and that sort of thing. Well, the first thing they did, they rushed in and started giving us food and cigarettes. As I said, the next morning I was standing out in one of the company streets talking to some of these liberators. We heard this mortar go off. I didn't pay any attention to it. I got hit

in the back of the neck with a fragmentation of a Jap mortar shell. I was lucky because it was shaped like the propeller of a ship, a small propeller of a ship, and the fact that it was nearly spent is the only reason that I'm here today. Otherwise, it would have cut my head off. This put quite a gash in the back of my shoulder, in the back of my neck there.

Marcello: It's amazing to come through all this and then get that close to actually being killed at the very end by some sort of a freak accident.

Daman: This is right.

Marcello: Not really an accident but . . .

Daman: It wasn't an accident. It was one of those things. The good Lord had His hand on my shoulder, there's no question about that, on many, many occasions all the way through that thing.

Marcello: Well, what care did the liberators provide for the prisoners? You mentioned, of course, there was immediate food.

Daman: Immediately they arranged that night to take us out of the prison camp. They took us out to a famous shoe factory, Ang Tibay shoe factory in Manila. There, of course, why, we were permitted to go from

mess hall to mess hall. All we had to do was go in and present our mess kit and get all that you wanted to eat. So I can remember that, like the Romans, the famous day, how they would eat until they'd go out and regurgitate. I did the same thing. I just couldn't get enough food.

Marcello: What food did you have a craving for the most?

Daman: Steak. They would put these steaks down in front of me, and I'd eat one of them, and that would be the end of it. My stomach couldn't stand it.

Marcello: It had shrunken so much?

Daman: I suppose so. Certainly my digestive organs were not functioning properly.

Marcello: Just couldn't take all that good food (chuckle)?

Daman: This is right. This is correct. We stayed there. The next day they took us back to Bilibid. I was among the group that was still pretty bad, pretty sick, so I didn't get to go when they took all the other prisoners out of Bilibid and started them home. I didn't get to go with them. I was kept there and I was taken out to the 54th Evac Hospital outside Manila and put in this hospital and was kept there for an extra week until they could give me some

medication that would begin to straighten me out.

Then I hitchhiked my way north, and I got to Dagupan where they were flying prisoners from there down to Leyte. They put us on a ship and brought us home from Leyte.

Marcello: Now as you look back on your experiences as a prisoner-of-war, what do you see as the thing that pulled you through?

Daman: My faith in God.

Marcello: Just one last question. This is one that always kind of bothered me a little bit. Suppose I had interviewed you in 1945 or immediately after your liberation. How much different would this interview have been, let's say, in terms of emotion, in terms of your attitude toward the Japanese, things of that nature?

Daman: I hated them very badly at that time. Today it's softened off. Years have mellowed me down in that respect.

Marcello: Time has healed the wounds a little bit?

Daman: That's right and I don't feel the same way toward them that I did then.

Marcello: When you got back to the United States, did you have to undergo any sort of psychiatric examinations or any sort of interrogations or anything of that nature?

Daman: Oh, yes. When I got back to San Francisco, I was put in Letterman General Hospital out there in San Francisco, of course, and checked medically. Then I was sent to San Antonio. From San Antonio, eventually I ended up in Walter Reed because I had had dysentery. I was kept in Washington for almost a month in which time they put me through the complete wringer there. They checked me over very thoroughly. They gave me a cure for dysentery. . . they did a lot of dental work on me at that time.

Marcello: Did you have very much trouble adjusting to civilian life once again?

Daman: Yes. I remember when going through New Orleans, I went to a movie. It happened to be a war movie. There was a scene of mortar fire and so forth. I suddenly found myself lying in the aisle of the theater because it was so vivid coming in.

A P P E N D I X

~~CONFIDENTIAL~~

WILLIAM DANAH
U.S. ARMY
338000

PERSONAL

U.S. FARMER'S BULLETINS

Number	Hours	Value	Receipts	Payments	Summary	Receipts	Value	Receipts
1. Deciding whether or not to raise:	1437	1272	576	1137	1437	1272	576	1137
2. Choosing the breed:	1244	1068	576	1068	1244	1068	576	1068
3. Breeding stocks & flocks:	1437	1068	576	1068	1437	1068	576	1068
4. Planning Oldsg Equipment:	1437	1068	576	1068	1437	1068	576	1068
5. Planning rotations Pastures - Crops:	1132	572	572	1132	1132	572	572	1132
6. Feeding:	1437	1068	576	1068	1437	1068	576	1068
7. Managing:	1437	1068	576	1068	1437	1068	576	1068
8. Keeping Records:	572	572	572	572	572	572	572	572
9. Controlling diseases & enemies:	1437	1068	576	1068	1437	1068	576	1068
10. Improving Breeding Stocks Dairy Herd:	1263	1068	576	1068	1263	1068	576	1068
11. Showing & Selling:	1455	1068	576	1068	1455	1068	576	1068
12. Marketing:	1186	1068	576	1068	1186	1068	576	1068
13. Making Butters, Cheeses:	1354	1068	576	1068	1354	1068	576	1068
14. Feeding for Market:	1354	1068	576	1068	1354	1068	576	1068
15. Shearing, washing, flocking:	1191	1068	576	1068	1191	1068	576	1068

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U.S. Farm Bureau Bulletin

- Farm bookkeeping
- Cost Acc'ts
- Labor-saving practices
- Selection of food
- Analyzing farm Business
- Farm insurance
- Farm Disasters
- Poultry records
- Farming Bulletins on Marketing
- New Potatoes
- Apples
- Cooperatives
- Cantaloupes
- Apple packing
- Corn
- Seed
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NEW AGRICULTURE - MARY CADMUS DAVIS - J.B. Lippincott - Chicago - 1933 -
 Feeding - Henry & Morrison - U. of. Wis.
 Productive Small Fruits - Sears

ODD MENUS - From Benz, etc.

- Planting & Marketing
- U.S. Farm Bureau Bulletin
- Market guide & price card
- Food products
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- Food marketing
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- 515-Intercult
- 1149-Subsidies
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EARTH ENTERPRISE

1. Deciding whether or not to grow Corn -
 Bulletin 773, 1149, 1236, 1634, 1670
2. Choosing the type of variety -
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3. Choosing soil, field & acreage - Buls.
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4. Selection of corn in field for seed - Buls
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5. Curing & storing of seed corn - Buls.
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6. Growing cover crop providing organic
 matter - Buls - 1255
7. Testing seed corn - Buls 948.
8. Keeping Records - Buls - 511, 572, 782,
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9. Prep. soil for planting - Buls - 773, 1149
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10. Farming the field - Buls 921.
11. Cross-fertilizing corn - Buls - 660.
12. Weeding between rows - Buls 414, 660, 775, 1149
13. Controlling insects & diseases - Buls - 759
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14. Making silage of corn - Bul 578.
15. Harvesting livestock - Bul - 1667

3
ODD MEALS - FROM BOOKS ETC

Wife's House Dinner - (1844)

Book "Andrew Jackson" - James

1. Soup (French Style)
2. Beef Boille
3. Wild Turney - Boned & dressed w/ Brains.
4. Fish

Chicken cold & dressed white -
interlaid w/ sliced tongue
Garnished w/ dressed Salad

Carrot-Back Ducks & Celery

1. Potatoes w/ Sweetbreads
2. Potatoes & Old Virginia Ham

Deserts:

1. Jelly & small tarts (Turkish style)
2. Blanched Almonds & Kisses w/ dried fruits in them
3. Fresh w/ Apples & Raisins
4. Lemon
5. Coffee & cake

See in English Book - Ham - 1844

Supper & last course meats -
Shrimp & Pot

Wild Turkey & Fish
Mince

Wild Fowl - Christmas

Language Clavel

Language Old Cheese

Language - Lard

14. Making silage of corn - Bul 576
15. Harvesting & drying chs - Bul 1558
16. Making fodder - Bul 1571
17. Husking & guthins corn - Bul 1587, 1588
18. Storing Corn - Bul 1583
19. Grading & marketing corn - Bul 1144, 1236, 1554, 1679

TOBACCO ENTERPRISE

1. Deciding whether or not to grow Tobacco - Bul 571, 1580
2. Choosing, types, variety & strains - Bul 571, 1580
3. Deciding acreage, soil, field & the rotation - Bul 571, 1580
4. Securing, cleaning & testing seed - Bul 428, 571
5. Providing organic matter - Bul 571
6. Liming the soil - Bul 571
7. Preparing the seed bed - Bul 571, 1580
8. Treating seed before planting - Bul 1250
9. Preparing House & Camp for host - 571
10. Lopping & choosing seed plants - Bul 571
11. Controlling insects, diseases, & weeds - Bul 571, 660, 846, Beetles 1494-1531
12. Harvesting & scaffolding - Bul 523-571
13. Curing Tobacco - 523
14. Striping, sorting & bulking, grading
15. Marketing & using grains - Bul 1144, 1252, 1260, 1260, 1464, 1483, 1544
16. Keep records & Actg - 571, 572, 732, 1182

SCORRHUM & MILLET ENTERPRISES

1. Deciding whether or not to grow one of these crops - Bul 571, 1617, 1631
2. Choosing the crop & the variety - Bul 1034, 1153, 1462, 1571, 1574, 1597, 1610, 1634

SPINACH EN CASEROLE Chop spinach mix w white sauce on Hollandaise Sauce for 2 eggs. Add layer minced ham 1/2" thick. Place another layer spinach. Sprinkle grated cheese on bread crumbs on top. Turn out in chop plates. Garnish w Grated cheese. H. B. egg Rings as garnish. Popover after baking 30-min in mod oven 350 F. until done.

CAULIFLOWER TERNATE Cook Cauliflower until tender (15-20 min) in chicken broth melt 2 tbs butter in skillet - Add food color & 1/2 tsp garlic oil, water & drained Cauli - Shred - when slightly brown - Remove 1/2 garlic & add 1 cup thick (nothing added) Heinz Tomato Sauce & 1/2 C grated cheese - Cook w chili. Pour 1/2 top Paprika - Serve over buttered toast garnish w Parsley sprigs. H. B. egg Rings - Swiss Hot.

CHEESE RICE PUREE 1# Shelled & Skinned Chestnuts 2-C Salted Milk 1-tbsp butter - 54 P. Dash Soda Boil in sauce pan until tender - Serve in Rice mould w Butter Rose on top.

SOUTHERN PORK PIE 2-C Cooked, diced Pork 1-Egg well beaten 2-C " Potatoes 2-Tbsp Pork Fat 2-Tbsp Min. Oil - C. Pork gravy 2-C Parsnips Shredded 1-Bay Leaf 1-dash Parsley 1/2 C diced Celery w leaves - 54 P. Sage Oysters Brown onion in fat - Add Pork & fat - Add Brown & oyster liquor, celery & carrots - Cook until soft - Add fried Pecans - mix above ingredients w 1 egg and add flour to thicken. Place in Baking dish - Sprinkle on top - Cover w dough made w mashed sweet potatoes - Bake 20 mins @ 350 F. Sec. Sweet Potato Biscuit No. 25 - Potatoes -

TOMATOES AU GRATIN 1-C Cream 1-tbsp Butter 3-C Diced Tomatoes 1-C Bread Crumbs 1-C Parmesan Cheese 1-Bay Leaf 54 P. dash Cayenne on Paprika Place tomatoes in sauce pan - add seasoning & boil till almost done. Place in buttered Casserole - add cream & butter & cheese that has been melted & blend. Cover w Bread Crumbs - Lay 3 strips Bacon on top & bake - Turn out in moderate or Hot Oven.

TURKEY LOAF 2# Left over Turkey 2- strips Bacon 1-C Mushrooms 1/2# Grated Cheese 2-C Walnut Dressing 1-C Sweet Pickled Chopped 1-Onion Chopped 1/2-C Pineapple 7-ny liver, onions & Bacon; add chili sauce mushrooms - simmer 5 mins - Remove & add other ingredients - Form loaf after mixing in 1 degree Sherry & Rum. Place in baked pan & bake frequently w chili sauce. Serve w Rabbit gravy w sprouts.

BEEF POT PIE (PARTY LEFT OVERS) Use 4" Custard Pie dishes lined w pie dough - Slice beef or left over meat thin, place layer meat in shell, add mushrooms, onions, minced onion, chopped celery, chopped peppers, chopped olives - Repeat - cover w thick brown gravy or Horseradish sauce. Put crust on top - punch holes - Make several slits w fork on cold. - Can be kept in Refrigerator for days.

return of duplicate copy of this inquiry:
4. Applicant has made the following allegations and the following information is desired with Rice mould w Butter Rose on top.

to enter the Philippines for the purpose of
3. Applicant desires national dish of Turkistan as
Rice cooked w Pork fat and made savory w carrots, pieces of fried Lamb & fried Kachin 54 P.

2. Address of applicant:
1. Name of applicant:
SARATOGA CHOPS 1# Lamb Chops 1/2# Sausages 1-tsp Worcestershire Sauce 2-Onions 1/2# Ham 1-tbsp Butter 1-garlic clove 1-Bay Leaf - 54 P. Dry Mustard
The alien named [Name] the alien named [Name] at Manila. Information as indicated is desired to enable staff to reach a decision in the visa case of [Name] at Manila. Staff [Name] & [Name] in Bacon Strips - Sherry & Broil

To the COMMISSIONER OF IMMIGRATION
19. **CREOLE CHILI** 1-C Chili Con Carne 1/2-C Green Peppers 1-C Corn Nibbles 1/2-C Celery 1-Onion grated 1-Bay Leaf 54 P. 2-Strips Chopped Bacon 7-ny onions, peppers & celery w Bacon in butter - Add Chili & Corn - Place in Casserole buttered & Bake - Turn out in Ring Steamed Rice - Sprinkle grated cheese on top - Garnish w Pickled Ring. 2.

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila, , 194.....

the AMERICAN CONSULATE

at Dishes - Meats & Savory

In reply to your inquiry overleaf, the following information is furnished:

BEEF PATTIES 1# Red Steak, 1-1/2 lbs Flour
 1-Medium Onion S+P - Bacon
 Form beef in 2" rounds after thoroughly
 mixing checked on a w/2 seasoning - Wash w/
 Bacon strips & fasten w/ toothpick - Place
 in hot oven 500°F until, bacon crisp - Meat
 rare - serve w/ brown gravy.

26. **SAILOR SPECIAL** 1-C Grated Cheese 1-C Milk
 1/2 lb Butter - S+P
 Toast - Sliced Tomato - Bacon
 Take 2 toasted slices bread and place
 4 strips crisp fried Bacon - Place layer
 toast then sliced tomatoes - Cover entire
 with melted cheese sauce - Garnish w/
 Ringed H.B. Eggs.

FLYBITE 1-C Corn Meal 1-tep Salt
LEAD WITCH 1-C Cream/Milk 1-Corn Corn Beef
 1-C Flour 2-tep Butter
 4-Tomatoes 1-C Grated Cheese
 1/2-tep Must. 2-Onions - S+P

27. **GOLLASH EN CASSEOLE** Place layers cold mashed
 Potatoes in casserole, layer
 sliced onions, peas, corn mixed - Layer pork
 sausage - Cover w/ grated cheese - Bake

corn bread - batter - Place layers in
 casserole or pan - Place layers tomatoes, layer
 corn and then corn and mixed w/ cream & cheese
 Place top layer of batter - Bake in mod oven
 350° - until Golden Brown.

28. **PHILADELPHIA SCRADDLE** 2# Pork scraps boiled &
 shredded fine
 1-C Milk 1/2-C Buckwheat Flour
 1/2-C Corn Meal
 S+P -
 Boil buckwheat flour, corn meal &
 milk until begins to thicken add
 pork scraps & seasoning - Boil until
 thick - Remove cool - Cut into slices
 & fry - Serve w/ Ketchup & Must. Butter.

SPICED HAM 1-thick slice smoked 2-tep Sugar
 ham 1 1/2 - 1 1/2 - Peppers or AI
 1- 2 1/2 Can Tomatoes 1-tep Flour
 Kuntzthal Colander 1-tep Lemon
 1/2-tep Dry Mustard - S+P Juice
 Wash ham in boiling water w/ butter. Add
 spices & seasoning - Let simmer 40-45 min.
 thicken w/ flour. When browned smooth
 w/ 2. Turn ham out on platter - serve w/
 browned potatoes, Fried Saratoga Onions

29. **CHEESE-BURGER** Mix hamburger - heat egg &
 mix w/ grated cheese - top Place
 in split bun - Place slice cheese on
 top - place in oven until cheese

SPAGHETTI Boil spaghetti until al dente
 in egg batter, dredge in
 coat crumbs & bread crumbs & fried
 in hot fat till golden brown - Add Pars. Pars.

30. **BATAAN BURGER** 1# Fresh beef or 1-C Ground Beef
 1-C Onions 1/2 lb. Raisins
 1-C Tomato 3-C Peas
 S+P 1-C Flour
 Milk to mix
 Mix all ingredients together thoroughly -
 Mould into burgers & fry.

FRIED POTATOES Slice Potatoes - dry on cloth
 Dip in hot melted cheese - let
 - Turn dip in egg batter & dust w/ bread
 crumbs & fry straight in deep fat

31. **LIVERWURST BALLS** 1-C Liverwurst 1-tep Lemon
 1-C Onions 3 eggs well beaten
 1-C Chopped Onions Juice
 1-C Chopped Pars. 3-tep Flour
 1-tep P. Must Butter
 Mix thoroughly - mold into balls dip in egg
 batter, dust w/ flour & fry in deep fat
 serve w/ or w/o sauce as desired

POTATOES Boil long yellow Yams until
 almost done, cut slices 2"
 1-tep Corn starch - place 1/2" slices on
 greased hot pan - fill core holes w/ onion
 - Place w/ small or Brown sugar just
 following 1/2" down top & melt & bubble

32.

WELSH RABBIT
 1/2# Grated Cheese 3/4 tsp Salt
 2-eggs 1/2 tsp dry Mus.
 Black Pepper - Paprika
 1-C Milk - Flour to thicken - Toast
 fat cheese, milk, & P. in double boiler
 till cheese melts - Beat egg & stir in - add
 Mustard & Paprika - add 1/2 C Stale Ale or
 Beer. Add butter - Stir thoroughly - Serve
 hot over toast or toasted crumpets -
 Note: Buttery add onion, sugar, peas, & use
 wine instead of ale.

33.

CLAM CHOWDER (ARMY)
 Clams, husked & diced Beef Stock
 Potatoes, raw, sliced Onion, chp
 Bacon, Browned " & browned
 Tomatoes 5+P Flour
 Bay Leaves Sherry Cheese
 Boil (potatoes, clams, & bacon) in
 beef stock until well done, thicken
 w/ flour & serve hot

34.

BEEF FRITTERS
 Beef, cooked Onions
 Bread Flour
 5+P to taste
 Soak bread, remove excess water by
 squeezing with hands. Grind meat
 and the following information is desired
 with the following information is desired
 to enter the Philippines for the purpose of
 Fry onion, pepper, Beef, & add bread & onion & mix well
 together. Mold into 3oz cakes. roll in
 egg, batter & flour & fry in deep fat. Serve
 w/ tomato, and Basic Chile Sauce (max)

35.

ASIA LIVER LOAF
 1# Fresh Liver 1/2 C Soft Bread
 1/2 C Tomatoes Cucumber
 2- top salt 1/2# Beef or Pork
 1/2 top Black Pepper 2 Eggs
 1/2 top Paprika 1/4 C Grated
 1/2 C Green Peppers, Chp.
 Fry onion, pepper. Boil liver & beef. Braise
 in Butter - grind - Add bread crumbs
 and all other ingredients - mix thoroughly
 this office to reach a decision in the visa case of
 Mold into loaf & place in bake pan -
 cover top w/ grated cheese & strips of bacon
 Bake w/ horseradish sauce - Bake
 Mod. oven 350°F until done - not too dry,
 6-8 servings

Quail & Dove:
See p. 112.

AMERICAN CONSULATE

36.

OYSTER LOAF
 1- Can Oysters 1/2 C Chopped nuts
 1-C Milk & cream 1/2 C Sugar Sherry
 1- onion chopped 1/2 top Sage
 1-C Raisins 1/2 top dry Mustard
 1 Bay Leaf
 1 1/2 C Chp Bx. Raisins 2 Eggs well beaten, w/ loaf
 Finnas Bread - Small dough part from
 crust - Fry onion, Raisins & nuts in oil. Soak
 ingredients in milk - Soak shell of bread in
 Sherry. Stuff - Bake w/ Lemon & Butter sauce
 while baking in mod oven 350°F.

37.

TOMATO EN CASSEOLE
 1- Can Tomatoes (2oz) 2 Onions
 1-C Corn Meal 1-C Bread
 1/2-C Milk 25 top Butter
 1- Bay Leaf - Pinch Dry Mustard 3 slices Bacon
 Browned dice
 Place tomatoes mixed w/ chopped onion &
 & bacon on bottom casserole. Put in
 Canned corn w/ milk & butter - Place onion
 Ring on top. Lay strips of Bacon, Liver or
 Pork sausage on top - Bake in mod oven
 350° until done.

4. Applicant has made the following allegations
return of duplicate copy of this inquiry:

to enter the Philippines for the purpose of

STAR ARMOUR'S READY-TO-SERVE MEATS

1. Name of applicant: 6. Armour's Meat.
2. Address of applicant: (Summer sausage)
3. Applicant desires
4. Star Croquet
5. Star Bologna
6. Star Luncheon Roll
7. Braunschweiger
8. Star Cooked Ham

Information as indicated is desired to enable
the alien named:

at Manila:

To the COMMISSIONER OF IMMIGRATION

MACARONI CHEESE
 Cook 3 cups Elbow Macaroni 25 mi
 (w/ 2 qt) boiled boiling H₂O drain
 in colander w/ cold water! Butter
 put in layer Macaroni - Add 3-C milk - 1 top Sa
 1/2 top French's pepper 3 top melted butter
 1 top Coleman's Mustard (dry) - 1/2-C Chopped Pepper
 3/4-C grated American Cheese - Add remaining
 Macaroni; mix well; 5+ min w/ additional
 1/4 Cup grated Cheese & 1/2 top French's Paprika &
 Bake 350°F - 45 min

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila, , 194

to the AMERICAN CONSULATE

at DISHES - Meats & Savory

In reply to your inquiry overleaf, the following information is furnished:

Boston Sandwich Loaf Slice Regular 1# loaf Bread
 Carrot lengthwise 1/2" thick
 remainder loaf into slices 3/4" thick -
 remove 3 or 4 slices from center - spread slices
 with creamed chicken - spread - Ham,
 sandwich spread, 1/2 pint Butter - Mushrooms
 and, etc. - SKORERS slices back into loaf shape
 with Philo Cream Cheese - Ketchup must
 spread thin sparingly w/ grated cheese -
 dust in Oven - lay bacon strips over top.
 Bake on Platter, garnish w/ devilled eggs
 sliced, Pickles, Cucumber & Pimento Pickles
 use Pyrex w/ hot heat Bread
 very attractive to serve.

BEAN & SAUSAGE Place layer Lima Beans
 in 8x8 pan - arrange
 into sausage & pour following sauce
 in same - Bake 350° F - 1 hr.
SAUCE - Sauté 3 medium onions chkd
 & garlic finely, minced in 1/2 lb bacon
 crisp pork drippings - Add 2-c condin-
 gredients - 1/2 C Bean Soup, 1/2 C
 and 2 tbs prepared Mustard, 1/2-c Chile
 Sauce - 1/2 tsp Chile powd - 1 tsp salt & 1/2
 C vinegar and add to tomato & onion mix.
 Simmer about 30 mins & stir until smooth
 sauce consistency - may need add. salt.

TONGUE MEATS 1 Can Smoked 3oz Phil. Cream
 Tongue Cheese
 1 tsp dry horse - 1 tsp - Spanish
 paprika Onion
 1 tsp Cream -
 thoroughly all ingredients except tongue -
 mix lengthwise - spread on fry - roll up
 moist shewer - chill - serve w/ veg. salad.

WATER OYSTER PIE 1/2 pts Oysters & their liquor
 2 tbs Melted Butter -
 corn starch 1/2 C Cold H2O - 2 tbs Lemon
 Juice
 1/2 tsp Salt 1/2 tsp Paprika Dark Cayenne
 Place oysters in buttered baking dish -
 mix corn starch dissolved in cold water
 with butter, lemon juice & seasoning.
 Add 1/2 glass sherry - cover w/ cheese
 dough rolled 1/4" to 1/2" thick - bake in
 hot oven 450° about 25 mins.

SCRAMBLED EGGS Separate individual whites - mix
 whites & beat yolk into indiv.
 cubes drop yolk on top - Bake -

SOUTHERN SCRAPPLE 10 parts by weight cooked cornmeal
 mush
 1 part Pork Crackling
 4" Pork sausage
 Seasoning -
 Cook Cornmeal - Fry sausage & crackling
 shred - add to cornmeal mush - Hot -
 Chill until firm slice & fry - serve w/ Jam

45. HAM & EGG PIE Place pie crust in pan -
 layer alternate layers ham
 & uncooked scrambled eggs - add season-
 ing & top w/ grated cheese - Place cover
 of thick dough & Bake in mod oven
 350° F.

46 CORNMEAL DUMPLINGS & PORK TENDERLOIN W/ SPINACH 1 1/2# Pork Tenderloin 1 egg
 2# Spinach 1/2 lb Melted
 1/2 C Flour 1 tsp Royal Butter
 1/2 tsp Salt 1/2 C Pork.
 1/2 C Cornmeal -

Place tenderloin in large kettle w/ 2 qts cold
 H2O cook about 2 hrs until tender - Wash
 Spinach thoroughly. Beat egg well, add milk
 & melted butter & cornmeal. Sift flour,
 Bak. Powd. & salt together, add to first mix-
 ture & stir until well mixed. Make into
 6 small cakes; roll in cornmeal.
 Remove meat from boiling liquid, add
 Spinach. When liquid is boiling hard again
 drop in dumplings; cover tightly & steam
 12 mins. Remove dumpling immediately
 after lid is taken off - 1/2 part Spinach
 (save juice) serve dumplings w/ tenderloin
 & spinach - Garnish w/ H.B. egg & cheese
 slices 1/8" x 2"

47. TOBY MESS Layer Rice in buttered casserole
 1/2 cooked - layer Pork, Chops, seared
 Brown sauce w/ layer 3/4 cooked buttered
 Carrots, sprinkle w/ chopped onion - green
 pepper - continue same until casserole filled
 54 Pts taste - Garnish top w/ pimientos, pars
 over 2 or more cans Campbell's Tomato
 Soup, bake for 45 mins - serve w/ Boston
 Brown Bread & Salad.

48. LEFTOVER Sliced Roast Beef - Pork w/ 1 can
 Nominis - Milk Beef, Nominis
 onion, pepper pimiento slices
 Capers - Pars Cream, 1/2 mushroom, Pars and
 1/2 B. Bake in Casserole - 5.

49. WAFFLE CAKE 2-Waffles 3-Slices
6-Rolls Smoked Ham
Alternate waffles - ham - waffles - eggs -
Pour waffles batter on a hot plate in
oven - Bake in med. oven 400° till done.

50. BAKED BEEF HEARTS 2- Beef Hearts 1-C Toasted Bread Crumbs
1/2-C Cold Washed 2-diced onions
Potato 1-clove Garlic
1/2 tsp Salt 1/2 tsp allspice 1 tsp sage
1 stalk Celery - 1/2 tsp lemon juice 1/2 tsp
Black Pepper - 4-beaten eggs 1/2-C Tomato
Purée - 1/2# Brnd Ham cooked - Cut off hearted
1" below top - scoop out - grind inside
meat - mix with other ingredi. Mix all
ingred. well & stuff hearts - Rip seam top &
& skewer - Bake in covered pan w/ 1 qt
water. 2 1/2 hrs @ 320° serve w/ 1" slices
w/ brown gravy.

51. HOG HEAD CHEESE 1 Pork head cleaned (Remove
eyes & scrub well)
2# lean roast beef, coarsely grd.

and the following information is desired, with
1-C diced Peiments & diced Sweet Pickles
1/2 tsp allspice - 1/2 tsp Tarragon 2 tsp Salt
1/2 tsp Black Pepper - 1/2# grd boiled ham -
1/2 tsp fresh sage - 1 Bay leaf Juice
3 Lemons - 1 Brnd onion - Clove garlic
diced kidney & heart - Place head &
seasoning in deep fat - Add water to 2"
ESIA - 1/2 cup snail - Boast until meat falls
apart - Remove head to Cullander catching
fine juices - Place broth in hot - boil
1/2 Salami - Remove & strain thru
fine sieve - Remove all meat & small portions
fat - Mix well w/ other ingredi. add
juice until well blended. Place in mold
w/ VSKIN casing - let cool - makes 8-10 lbs.

56. SALISAGE 60% Lean Pork Meat
40% Fat " - Seasonings
grnd together add 54 Pand
Sage - dash dry mustard
Stove slightly cooked in fresh send
and send in crock - will keep 6 mos

57. CHICKEN SAUSAGE Grind up old hen or Rooster
after Boiling - mix w/ sage &
pork fat - 54 Pand
AMERICAN CONSULATE
make into sausage either stuffing gut or make
into patties 1/2 cooks & stove in fresh send
unblend down in CROCK.

52. GLAZED HAM LOAVES 1# Smoked Ham 1/4-C Fresh
Milk
2 egg whites 1# slab shoulder
lightly
1/3-C Cracker Crumbs 4 tsp minced Onion
1/4 tsp pepper 2 tsp Salt
1-Jigger SHERRY

Combine all the ingredi. mix thorough
Shape into 5 or 6 individual loaves
5" X 1 1/2" X 1 1/2" Place in Baker pan or
cover w/ BROWN SUGAR GLAZE - Bake 400°
1 hr 45 mins - To serve 1/2 each w/ 1/2 of above

53. BROWN-SUGAR GLAZE Combine 1/2-C Vinegar
1/2-C Water w/ 1/2-C Brown
Sugar & 2 tsp prepared mustard. Add about
8 whole cloves, boil together 8 mins;
then pour over meat - let remain in oven
until glaze is set.

Note: This glaze can be used for
DUCK, CHICKEN, TURKEY, CAPON, ROASTS, ETC.
(See page 12, No. 65)

return of duplicate copy of this inquiry:
4. Applicant has made the following allegations
54. CHEESE BALLS 3oz Phila. Cream 2 egg yolks
Cheese 1/2 lb Ric & Par
4 tsp flour - 1/2-C Swiss Pot 4 tsp Butter
3/4-C Milk Cheese
to enter the Philippines for the purpose of
make sauce from flour butter milk, salt
egg yolk, Phil Cream & cheese - cook slowly
until thick & smooth
3. Applicant desires
Mold into balls, dip in egg yolk dust w/
grated Red Cheese & fry in deep fat
2. Address of applicant:
1. Name of applicant:

the alien named:
Information as indicated is desired to enable
this office to reach a decision in the visa case of

55. GUMBO CREOLE 2-C Okra chkd 1/2-C Onions chkd
1-C Corn Niblets 1/2-C Peppers
2-Eggs 1/2-C Milk
at Manila:
To the COMMISSIONER OF IMMIGRATION
1-C Dry Bread crumbs 1/2-C Mushrooms
1-C Jigger Sherry - 1-10oz Can Cond chicken
Mix ingredi well & place in butter sauced
Bread crumbs on top - Bake 25 mins in deep oven
350°F

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila, _____, 194_____

AMERICAN CONSULATE

at DISHER: MEATS - SAVORY

In reply to your inquiry overleaf, the following information is furnished:

METHODS PREPARATION OF FRESH LIVER

63. Place egg in individual custard
small - place 1/2 top butter, 1/2 top p-nut
1/2 1/2 thick slices Strip Molasses creamed
each cake - Serve on toasted crumpets.

64. Cut hole in side pork chop -
Stuff w/ apple butter mixed w/
chili chips & serve w/ Pineapples

65. Wrap large Vienna sausage, pork
links sausage or Vienna sausage in
cust - seal ends - Fry in deep fat -
roll in bread crumbs - top - add top
mustard to gravy or 1/2 C Grated cheese
to improve flavor.

66. 4 tbsp melted butter 6 strips cooked
6 onionaise 4 tbsp minced onions Bacon on 1/2 C
6 eggs 6 tbsp minced green Liver meat
Heavy Cream pepper Cut fine
1/2 top salt 1/2 top pepper 1/2 top Mustard dry
butter melted butter, onions, pepper &
bacon - Break eggs one at a time into
pan & stir carefully and top above mixture
with cream & seasoning - pour over eggs - Bake
at 350°F for 25 to 30 mins.

67. 8 - No. 6 Eggs White Sauce w/ cheese on
cheese sauce P.P.P.
Slice No. 6 egg after separating whites
from yolks - Dip whites in sauce
& season w/ salt buttered toast - Sprinkle
egg yolks - Sprinkle w/ Paprika

68. Toasted bread crumbs made into
thick layer w/ P-nut butter &
butter - Liver custard cup w/ paste - Break in
egg - add dash butter, S.P. & sprinkle
slice, grated - Bake 10 mins @ 350° - Coc-
may be used in lieu of cheese

69. Split large French fries fill opening
with mustard & Relish & any other
sauce - Wrap in Bacon strips - Shewers
under flame until Bacon crisp -
w/ Butter & Basic Chili Sauce or Chili

64. LIVER BALLS Boil liver grind mix w/ water case,
chd nut, minced onion, celery,
green pepper, flour, S.P. Breadcrumbs
Roll in 1" Balls dip in egg batter & cray crumb
 Fry in deep fat or make into croquettes.

65. LIVER A LA RING Ring of egg noodles soaked in
butter - Drain - Boil
liver chopped in broth & place in fried
around on liver - Fry until browned
Hot rich brown gravy. Rice may be used
in lieu noodles.

66. STUFFED LIVER Cut slices of liver thick - cut
hole in each stuff with
shewers & fry.

67. BRAISED - w/ onions & potatoes in tomato sauce
FRIED - w/ onions & stick sauce.
SCRAPPIE - use liver instead Pork -
See (35) page 4. See page 3 No 30

68. STUFFED EGG PLANT Stuff egg plant w/ liver, fried
chd, onions, peas, corn top w/
cheese & bake 20 mins @
350° - Same way he used
with cucumbers, 1/2 baked, coated & stuffed -
Placed in casserole w/ white sauce.

69. CREAMED LIVER Cook 1/2 # Liver until half done
in butter - Remove dice - or grind
add to this sauce of 2 tbsp butter - 1 C Cream
1/2 C minced onions 2/3 cup flour - 1 top
dry mustard - dash cayenne - dash Worce-
sauce Creamed together - Pour over
hot Biscuits or toasted crumpets.

70. LIVER & BRAINS Parboil liver until 3/4 done in
H2O. Salted with onions - Remove
dice - Fry 2 med onions chopped in butter -
Add 1/2 # Fresh Call's Brain - 1 C Cream
1/2 top butter - 2 eggs well beaten & Flour
to thicken - Cook until done - simmering
about 15 mins - Serve w/ Potato Cab-
or over toasted crumpets.

PRIZE 1

SPICY CORNED BEEF
 4# corned beef 1 onion
 1 stalk celery 1 carrot
 1 tsp prep mustard
 1/2 C. B + Sugar 1/2 C. Sweet Pickle juice

Wipe meat w. damp cloth - Cover w. boiling H₂O Add pickling spices & diced veg. Bring quickly to boil - skim top - Reduce heat & simmer 3 to 4 hrs. Allow meat to cool in liquor - Remove meat to roasting pan cover w. strip sugar & mustard. Pour pickle juice on top - Bake in slow oven 300°F 1 hr. - basting occasionally w. pan drippings

SUNDAY SUPPER PLATE (NEW HAMPSHIRE)

3 onions, carrot & corn until tender - Cook cut meat in 2 1/2 hrs. Dip in dry American grated cheese then in eggs, flatten & bread. Bake in 7 x 9 golden brown - Arrange in deep fryer. Heat dish - Make cream sauce, chicken livers, mushrooms sliced sautéed, little fried parsley, flour, salt, pepper, milk & eggs - Toast slices bread, stale, 1 side and the following information is desired, with only cover bread thin slice cheese - Melt butter - Place pie in med. oven - until cheese melted - serve w. spread salad & tomato salad.

VISA

LOW TEMPERATURE COOKING

shallow pan (without cover) no cover - no water

MEAT	OVEN	MIN per #	INTERNAL
BEEF			
Rare	350°	15	180
Medium		25	180
well done		35	180
PORK (FRESH)			
Rare	350°	35	185
Shoulder		35	185
194 Butt		40	185
Loin		35	185

Ham cooking time varies greatly depending on brand of meat - Always consult butcher at time of purchase

LIVER - (Cont)

1/2" slices Liver sausage, butter - round bun
 Pickled, relishes, sauce - Chili Sauce
73. SAUSAGE BURGERS Brown liver sausage in butter both sides. Toast split bun. Cook liver sausage - brown buttered halves toasted bun. w. onion, pickles, relishes & Chili Sauce. Pour melted cheese over top

74. HOT LIVER SAUSAGES & PAN FRIED TOMATOES Slice liver sausage 1/2" thick - fry slowly in butter until brown. Slice tomatoes, dip into fried breadcrumbs, fry in butter. Plate alternate slices sausage & tomatoes on heated plate - garnish w. parsley.

75. LIVER & EGG TERRARIN 1/4 C minced onion 1/2 tsp bottled Cond. Sauce 6 tbsp Butter 3-C Milk 1/2 tsp salt - 1/2 tsp pepper 6 tbsp Flour 1-C Coloured FRIED LIVER 3-N. G. Eggs 1/2 tsp salt
 Sauté onion in butter in D. Pan until tender. Add 3/4 P. Flour, 1/2 tsp. Flour etc stirring until thickened. add remaining ingredients (eggs) cut into cubes heat thoroughly. return of duplicate copy of this inquiry & pass over to next point - I am now

4. Applicant has made the following allegations

LIVER 40 WAYS TO SERVE!
 to enter the Philippines for the purpose of
 Inst. of Amer Meat Packers
 1509 S. Wabash Ave,
 Chicago, Ill.

3. Applicant desires
 2. Address of applicant:
 oven Min per 1000 MEAT

LAMB 350° 35 182
VEAL 350 25 160

TURKEY 350
 (always) place fowl breast down

1. Name of applicant:
 Information as indicated is desired to enable the alien named:

10-20# 20 180
 20-30# 25 180
 at Manila:
 Rub entire surface of bird w. olive oil, To the COMMISSIONER OF IMMIGRATION w. oil on small fat If taken directly from Refry add 30 mins to cooking time. Stuffed weight is about same as dry when feathers removed.

CHICKEN

OVEN TEMP	Mins per lb	INTERNAL TEMP
4# or less 350°	30	180
4 to 6 lb	20-25	180

IMMIGRANT-STATUS INQUIRY

THE DUTCH BABY
CONDENSED MILK

of purest and excel-
 lent Dutch Baby Brand
 the finest fresh
 milk under ab-
 solute hygienic control
 throughout the
 manufacture.

Research laboratory ensures
 the highest hygienic control
 and scientific aids to the main-
 tenance of the main-
 tenance of the main-

EXCELLENCE

LABORATORY
 U.S.A.



GUARANTEE.

This tin contains pure milk from
 our own cows, reduced to a creamy
 consistency by evaporation and contains
 no preservative of any kind. The manu-
 facture is supervised from milking to
 packing and the milk is pure, sterile
 and free from any bacteria.

DIRECTIONS.

Shake the tin vigorously before open-
 ing. Punch two holes on opposite sides
 of the lid near the edge. Hold the tin
 so that air can enter by one hole and
 the milk will flow freely from the
 other. After opening treat the
 fresh milk.

ALPINE
 BRAND



Alpine
 TRADE MARK

STERILIZED UNSWEETENED EVAPORATED MILK

GUARANTEE.

THIS TIN OF ALPINE MILK
 IS STERILIZED, WE FULLY GU-
 RANTEE PURITY AND QUALITY.
 ALPINE MILK IS PURE FRESH MILK
 NOTHING HAS BEEN ADDED
 WATER EXTRACTED.

USE IT FOR EVERYTHING THE
 MILK IS USED FOR.

TO MAKE MILK NOT BE
 COMPOSITION OF FRESH MILK
 CONTENTS OF THIS PACKAGE
 AND ONE-QUARTER PARTS
 VOLUME.

STERILIZED UNSWEETENED EVAPORATED MILK

MILK

THE DUTCH BABY
CONDENSED MILK

of purest and excel-
 lent Dutch Baby Brand
 the finest fresh
 milk under ab-
 solute hygienic control
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Research laboratory ensures
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EXCELLENCE

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GUARANTEE.

This tin contains pure milk from
 our own cows, reduced to a
 consistency by evaporation and
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DIRECTIONS.

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 opening. Punch two holes on oppo-
 site sides of the lid near the edge. Hold
 the tin so that air can enter by one
 hole and the milk will flow freely
 from the other. After opening treat the
 fresh milk.

Meat	How to be Cooked
<p>Beef Boiling Beef</p> <p>1 qt. WATER Boiling (Stew) MOIST HEAT</p> <p>new - Radish Sauce sliced Potatoes Red Cabbage</p>	<ol style="list-style-type: none"> Season in S.P. Brown meat on all sides, if desired in own fat or oil, lard. Cover with water. Cover pot and cook below boiling point until tender. If vegetables are added, put them in just long enough before serving to be tender but not over-cooked. (usually 20 minutes sufficient for most vegetables).
<p>PORK HOCKS</p> <p>Cottage Fried Potatoes Cabbage Wedges</p>	
<p>LAMB Lamb Riblets (FOR STEW)</p> <p>Green Beans Cannet Strips Cranberry Jelly</p>	
<p>VEAL Veal Farsava (FRASH-SPOKES OR PIE & C.O.)</p> <p>Spinach Tomatoes au gratin</p>	

AMERICAN MEAT INSTITUTE
1415 K ST. N.W.
NOV-1941

Meat	How to be Cooked	Prepared in U.S.A.M.
<p>BEEF BEEF SHOULDER</p> <p>1. Broil. 2. Place meat so top surface of neck or chop 2" thick is 3" from heat. 3. Broil till top seal is nicely browned. 4. Season w. S.P. Turn once. Other side - S.P. Serrano once.</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>
<p>LAMB LAMB NECK</p> <p>Roast Braised</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>
<p>PORK END CUT PORK</p> <p>Roast Braised Spinach</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>

Meat	How to be Cooked	Prepared in U.S.A.M.
<p>LAMB LAMB CHOP</p> <p>1. Season w. S.P. 2. Place 1/2 side up on rack in open roaster or casserole. 3. Roast in slow oven, until done. 4. Add no water. Do not cover. Do not baste.</p> <p>(See meat temperature chart - page 87)</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>
<p>VEAL VEAL SHOULDER</p> <p>Roast Braised Spinach</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>
<p>PORK PORK</p> <p>Roast Braised Spinach</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>	<p>Roast Dry Heat Veal neck chops Braised Spinach</p>

BUREAU OF IMMIGRATION

Manila, _____, 194_____

the AMERICAN CONSULATE

at Dishes - Fish

In reply to your inquiry overleaf, the following information is furnished:

LOBSTER 2# Lobster 1 tbsp Butter
A. LA. NEWPUS 1 Egg white 1/2 tsp Cream
 all wines get hot sherry - Dry little H₂O
 Lobster plainly w/ Butter & water for
 5 mins. Stir. Egg Cream & part of wine
 and mix well w/ lobster & stir for 5 mins
 Add remaining wine just before serving
 Serve on small toasted crumpets

SCALLOPED 1-2 or 3# Lobster 2 tbsp chpd Parsley
LOBSTER Melted Butter 1/4 tsp Salt
 3-4 lbs soft bread crumbs 2 tbsp melted
 Butter
 1/2 tsp Sherry
 1/2 tsp pepper
 Clean lobster, abate & cleaned - Preheat
 oven 10 mins. Lay lobster shell side
 up on hearth rack. 2" from heat. Brush
 w/ butter. then boil 8 mins. Season; brush
 w/ butter. Boil 2 mins. Combine remaining
 ingredients - arrange in cavity of lobster
 shell about 4 mins or until crumbles
 are golden brown. Serve w/ drawn
 butter in dish arranged in lobster shell
 garnish plate w/ Parsley or lettuce.

BAKED 2-3# Fish (1/2" steak) 2-C Tomatoes
CREAM 1/2-Whole egg whites 2-3 tsp Parsley
 2 stalks celery diced 1/2 Green pepper chpd
 1/2 tsp salt 1/2 chpd onion 6 slices lemon
 1-C stale bread crumbs
 1/2 onion, chd, green pepper in butter
 1/2 tomatoes & parsley simmer 10 mins.
 1/2 Bread crumbs 3/4 P. dash paprika & 1/4
 1/2 White wine sauce - Remove bones from
 fish place vegetable in 2 slices lemon
 1/2 in 1/2 tomato sauce, add remaining
 1/2 bread crumbs (1 slice) Bake - oven 320° F
 10 mins - garnish w/ parsley after turning out
 on chop plate

SHRIMP 1/2 tsp oil 3-C Shrimp
ANTHONY FRIED 1/2 tsp oil 3-C Eggs
 1-C H₂O 1/2 tsp salt 1/2 tsp flour 1/4 C rolled
 1/2 tsp Sherry Bread crumbs
 Fry shrimp - dry - remove black line - Beat
 egg - add flour & wine salt - Dip shrimp in
 egg batter & bread crumbs - Fry in deep fat
 1/2 tsp tartar sauce or Sweet Sour Sauce.

See items (3) p. 4 - (4) p. 5.

Dip sliced Liver in egg Batter & Crum or
 Bread crumbs, smother w onions, dried
 Potatoes, cooked (boiled) & Bell peppers sliced
 Add Worch. sauce & Dry Mustard, 5 & P.

BOILED TROUT 6 fresh Trout 1/2 tsp Sage
A. LA. VIRGINIA 1/2 tsp. Chives chpd 1/2 tsp Salt
 Parchment cooking 1/2 tsp Rosemary 1 Kettle boiling
 Pan
 Clean Trout - leave on heads, rub salt & other
 seasoning inside & outside. Cooking bag
 place in boiling H₂O for 30 mins. Remove
 place on chop plate - garnish w/ parsley & shoes
 (string potatoes) - see how drawn butter & Lemon
 on fast sauce - or other good fish sauce.

CRAB Cooks 6-C thin egg noodles in
SWARTOUT Chicken Stock - drain - add 2 tbsp
 Butter - meanwhile makes thin white sauce of
 2 1/2 tsp butter melted in double boiler - add 2
 tsp minced onions & 2 1/2 tsp flour - 2 1/2 C milk
 w/ salt to taste - Stir till thickened. Add
 Sauce 1/2 C Noodles, white sauce, 2 1/2 C can
 Crabmeat, 1 can Mushrooms chpd - drained -
 & whole - 1 can in buttered casserole - remain-
 ing buttered noodles - top w/ 3 tbsp grated
 Parmesan cheese. Bake 20 mins in med oven
 350° F - Garnish - Parsley or parsley & eggs.

ESCALLOPED TUNA 1 1/2 C pkg Noodles 3-4 tsp butter
MUSHROOMS 3-4 tsp Enriched Flour 1/2 C Milk
 1/4 tsp mixed herb seasoning - 5 & P. 1 pkg Parmesan Cheese
 1-4oz Can Mushrooms 1-Can Tuna 4-4 tsp Chpd
 3-4 B. eggs sliced - Green pepper
 Cook noodles until tender - Melt butter in
 saucepan, add flour, stir until smooth, add
 milk & cook until smooth & thick - Add seasoning
 cheese & mushrooms - stir & cook until blended
 Combine all ingredients in buttered casserole -
 Bake about 30 mins @ 350° - Serve 6.

SUBMARINE SEA 1 can Tuna (or other fish)
PIE 1 onion chpd 1/2 tsp butter
 Coarsely 2-C left over meat
 1-(No 2) Can Peas 1/2 tsp Pepper 2-C mashed potatoes
 2-1/4 tsp salt 1-(No 1) Can Mushrooms
 Sauté onions in butter about 5 mins - Combine all
 ingredients & place in greased casserole. Cover with
 a layer of mashed potatoes & place in a hot oven
 (400° F) about 15 mins or until potatoes are brown
 Serves 6-8.

SALMON PUFFS 1# Can Salmon 1/2 C Bread crumbs
 1/2 tsp Parsley 1/2 tsp salt 1/2 tsp Melted Butter
 4 egg yolks beaten 1 tsp Lemon Juice 1/2 tsp pepper
 Mix & add egg whites beaten stiff - Bake in sand
 pans 1/2 hour in slow oven.

10.

RIPE OLIVE TUNA SOUP 1-⁸ Canned 1-C egg
Soda Cray Milk
2 eggs 7 Laked (small)

3/4 C sliced Rpt. slices 1/2 tsp salt & P.
1-C drained whole kernel corn
white sauce

Combine assembled crackers & milk
& heat to boiling. Continue to cook stir
Remove from heat & beat in
to prevent at times - Add other ingredients
Cook in butter & top of double boiler
covered, about 1 3/4 hours at 200° set.

SALT HERRING Soak herring overnite - change
water 2 or 3 times. Clean gut
bone - Buy 1/2 milk & 1/2 Rogan herring. Mif
Rogan w/ herring & milk w/ some oil & salt.
Soak in spread butter, S & P & mixed spices
Boil 1 hour - Lemon juice & grated milk -
Bake in paper over top in milk & some
cream (20 mins) - Remove paper & brown.
Chill 12 hrs - Serve w/ hot boiled potatoes
sharp chives beer & bread

ALASKAN SMOKED SALMON - SUPERB!!
with the following information is desired, with

TURTLE - Place 10" turtle live in boiling
H₂O until outer scales on carapace are lifted.
Remove from H₂O. Cut off shell, clean inside.
discard head & claws. Cut into pieces for
stew & boil w/ desired vegetables.

CRABS - steam crabs never boil -
see p.

LOBSTERS - Always boil (alive) in H₂O to
which has been added 1 bottle beer to
give shell bright red color.

GRILLED CRABELES -
Mix crabs & Whack sauce to light
paste. Roll the shelled crabs legs over this
under hot flames - serve on toast w/ sauce of
Ancho Butter & lemon juice or chives sauce.

To remove fungus from gold fish
Weak solution AMERICAN CONSULATE
water to Copper - Sulphate
1 to 5, 000, 000
Tablespoon full salt dropped over fish
into aquarium is good.

The Sea Fish We Eat

1. Salmon
 2. Herring - Atlantic Coast & over to Asia
 3. White bait (young herring) (East River - Germany)
 4. Sprat - Atlantic Coast of Europe & sea herring
 5. Pilchards - spawn at sea - excellent food
 6. SHAD
 7. STARBUCK
 8. BOWFIN
 9. ANCHOVY & DWARF HERRING - & etc (Sardines)
 10. SEA BASS - 400 known species
 11. SQUETEGRINE - "Weak Fish" Atlantic Coast
 12. Mackerel (Horse) (Common Cape Cod South)
 13. JOHN DORY
 - 14 - TUNA
 - 15 - BONITA
 - 16 - TARPON - poor eating
- FLAT FISH**
1. Halibut - Range of them all.
 2. Turbot - Best food fish -
 3. Brill - ditto in England
 4. PLICOR FLounder -
 5. Sole - Excellent for all ages
- C.O.D. FISH** - New England they live lakes
for most as in River
Commonly cod of San Francisco
entirely different
1. BURBOT
 2. Haddock & "finnan" Haddie "Haddock and
Applicant has made the following allegations & at
Ferdan"
 3. Whiting - very popular
 4. Blue fish -
 5. Frost fish -
 6. Pollack
 7. SWORDFISH - occasionally eaten as
 8. Gray Mullet & Wras - see p. 11th page in U.S.

FRESH WATER FISH

2. Address of applicant:
1. Name of applicant:
- the alien named:
- Information as indicated is desired to enable this office to reach a decision in the visa case of
1. Brook or Speckled Trout.
 2. Europe Trout - Main & New Hamp.
 3. Dolly Varden - West Coast
 4. Sableling - Europe
 5. Lake Trout
- STURGEON**
1. Spoon-Bill - at Manila:
Miss. Fish smokes & Roe sold as
To the COMMISSIONER OF IMMIGRATION
Immigration Office
 2. Tooth less - Danube Volga to Pacific
Smoked meat
 3. Rock Sturgeon - Lakes -
Flesh Smoked. Roe Curies

PIKE CARP

1. Sealed Carp
2. 4 in or Carp
3. Leather - cold fish is n' Carp brought
from Asia to West

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila, _____, 194_____

to the AMERICAN CONSULATE

at SAUCES - DRESSINGS
SALADS - SOUPS - NOODLES -
SCUFFLES

In reply to your inquiry overleaf, the following information is furnished.

SAUCE FOR HOT CAKES
CREAM: 1/4 C Butter 2 tbs Cream
gradually add 2/3 Cup brown sugar while
stirring add 1 cup chopped browned walnuts
& 1/2 tsp salt. Spread on Hot cakes & place
under grill to brown.

CELERY RELISH
1-C Chopped Celery washed in 1 tsp Salt
3 tbs Cayenne Pepper & 2 tbs Chopped
onion; 1/2 C Brown sugar - 1/2 C - 1/2 C
Salt in seeds. except Celery to mince - Add
Celery boil 10 mins longer - Chill serve
w/ meat dishes

SPREAD PHILA. CREAM CHEESE ON HOT TOAST
OR WAFFLES.

WESSON OIL SALAD DRESSING
1/2 tsp Salt 1/2 tsp dry Mustard
1/4 tsp Sugar 1/4 C Vinegar
2 tbs White Pepper 1/2 C - 1/2 C
Mix all well - Place in jar & shake
2 to 3 mins - Serve over green salads -

MIX CREAM CHEESE IN "OLD FASHIONED
SHRIMP CHILI SAUCE" FOR EXCELLENT
SANDWICH SPREAD -

TRY HIPPER - SALMON - HERBING
PASTE

CREAMED CORN SAUP
2-tbsp butter 2-tbsp onions, chpd
3/4 C diced corn - 1- 10 1/2 oz
cond. cream of mushroom soup - 1- 10 1/2 oz
Cond. Chky. Soup - 1-C - 1/2 C - 1/2 C light
oil - Melt butter in sauce pan add
onions & corn (if raw) - Cook till tender but
not brown - Add mushroom soup & mix
thoroughly. 1/2 C cream - stirring
until well blended - Add 5 or 1/4 dash of
pepper & dash dry mustard - 1/2 gingers
which may might help just before & mod-
ing food filler

SCIENCE OF SOAPING
Soak quart of garlics cloves
in 3 qt. olive oil. Separate
garlics cloves & remove dry skins - use
oil & discard rest

6. TOMATO EGG SALAD
6 Ripe peeled 6 desheeled eggs -
6 Jambones 1 bunch Parsley - 1/2 C Bread
1 C Kraft Mayonnaise Butter Pickle
cut to hold desheeled eggs - Chill - Place egg - top w/ mayonnaise
placed on w/ Cakes using firm - Fancy do dds & crush w/ paraf.
pickles - cover w/ cheesecloth

6. TOMATO CHUTNEY
2# green tomatoes, 3 pts Vinegar
2 1/2# Cooking Apples 2# Onions
3 or 4 tsp Salt 1# Raisins 1 1/2 oz Mustard, seed
Cayenne 1/2# Br. Sugar 2# 1- fry leaf
Stalk & wipe tomatoes & slice - Cook until tender
in about 1/2 the vinegar - Run thru colander
wash, stone, mince the raisins, wash & peel
onions, mince, Peel & core a quart apples -
mince all fruit and put all in wash into
pan - Add pulped tomatoes, vinegar & sugar,
the mustard seeds and mince in thing - Boil
ginger & tie in also. Add to pan. Season w/
salt & cayenne being to ball - Boil 30 mins
until it is of good consistency - Remove mustard
& ginger & salt for future use.

7. CHICKEN ASPIC
Boil chicken until meat falls from
bones. Remove from stock - continue
boiling stock till very thick - grind chicken,
1 onion & 1/2 C celery - 6 stuffed olives - Remove
stock from fire add other ingredients & 54 r.
Chill overnight in Refrig - Serve w/ lettuce.

8. LALLAH CHUTNEY
20 peeled Apples - 3- Shallots
1# preserved ginger (Summer onion)
1/2 oz Mustard 1/2# Chilis
2# 1/2# Sultanas 2# Br. Sugar
3 pts Vinegar 1/4 (Raisins)
1 tsp. cloves 1/2 tsp allspice 1 Bay Leaf
Mix ingredients well & ball for 4 hours - bottle
for future use -
Note Best Chutney - MERWANJEE POONJAVEE
Bazaar, MANGOR, CHITNEY - comes from
India hard to obtain - try Parker, Bedford, N.Y.

9. MAYONNAISE (ARMY STYLE)
6 eggs 2 tbs mustard
1 qt. Salad oil Salt & Cayenne
8 tbs vinegar Pepper to taste
Every attempt to be used should be chilled.
Break open eggs in sm bowl add cayenne pepper
salt & mustard. Work until thoroughly mixed
Begin dropping in the oil, stirring constantly
in SAME DIRECTION & turning in only hand drop
at first. When it begins to thicken, drop in a
few drops of vinegar then the oil again, a
very little. Continue this until all materials
are used. Conclude not to use too much vinegar
as this makes it thin. Should be thick enough
to drop when ready for use.

SAAD ALA
 1/2 lb. Cheddar cheese
 Chopped anchovies, chopped green peppers
 & chopped raw egg whites with oil
 Place in a bowl or salad leaf
 Dressing on French Dressing

EXOTIC
 SALAD DRESSING 1/2 Pinta Cream Cheese
 2 Tbsp Crapberry Sauce
 2 Tbsp Mayonnaise - Mix w/ Cream
 and add salt & Pepper to taste - Chill.

COCO
 HONEY Grate 3 coconuts - Squeeze out
 the milk, mill the rest into
 a fine meat w/ water to remove balance
 of milk - Take off milk & water -
 add thick milk & molasses - Cook until
 desired consistency - should be thick.
 Add grated coconut if body desired -
 Serve on Waffles hot or cold. See Coconut.

MANE/PEACH SYRUP
 Scrape 2 fresh mangoes
 to 1/2 cup pulp & equal amount
 granulated sugar & 1/4 cup H₂O -
 Cook until smooth - Serve on waffles
 hot or cold on soft cream.

GARLIC OLIVES
 Place contents 1 can #2 1/2, Ripe Olives
 in jar, add 6 bulbs garlic separated
 1-C Vinegar & fill w/ H₂O. Seal & let stand
 2 weeks.

FRUIT SALAD
 Stew prunes - pit - stuff w/ paste
 P - put butter, minced onion,
 celery and mashed together w/
 mayonnaise - Serve on lettuce by desired
 salad dressing.

BAR-B-Q COCKTAIL
 Bar-B-Q dash tobacco - w/ worcester
 sauce - Beat together.

EGG SALAD
 12 H.B. Eggs 1/2 C chd pickles
 6 Ripe olives Sweet
 1 C Mayonnaise 6 Stuffed " 1 onion minced
 1 C Cured Bacon 6 Stuffed " 1/2 C celery chd
 1 egg yolk
 Mix all other ingredients finely chopped
 - Glass on dish of lettuce
 1/2" thick round. Place green aspart
 2 quarts top - Use desired salad dressing

18. TERRING SALAD
 6 med. Buts 4 pickled Herring
 1 chd onion 1/2 tsp ground pepper
 3 chd green apples - 3 dill pickles - 1 tsp Vinegar
 4 sliced cold baked potatoes - 3 H.B. eggs. Chd
 and mix all ingredients thoroughly w/ mayon
 aise. Serve on lettuce bed.

19. SHRIMP SALAD
 6 large Tomatoes Chop:
 2-C Shrimp
 3-H.B. Eggs
 1- Stalk Celery
 1- Green Pepper
 1- Onion
 3/4 P.
 Scoop out -
 Mix all chopped ingredients
 w/ mayonaise & dressing
 Stuff tomatoes (back)
 on lettuce leaf - Chill.

20. WALDORF SALAD
 2-C Chopped Apples 1-C White Grapes
 1-C Diced Pineapple
 1-C Celery 1-C Blanched Almonds
 1-C Chd Walnuts - Mix w/
 Sweet cream - add 2 tsp gran. sugar
 To p.w/ egg whites beaten stiff w/ sugar
 added.

21. AWA DAPECOH
 Squeeze milk from coconut
 Chill, pechay & white cabbage
 leaves - chop fine; P-ants, chd HB Eggs
 & mayonnaise & pepper - Salimans mix w/ 1/2
 to enter the Philippines for the purpose of
 Ad. fees - 5 P to enter - Mix w/ Baked + coco
 nut milk - Serve in Coconut shell.

22. GINGER SNAP GRAY
 Add 1/2 cup of ginger snaps
 to brown. Pack in jar.

23. BAR-B-Q SAUCE
 1-C Tomatoes
 1-C " Pines 3 large Onions
 1/2-C Soy Sauce
 1/2 on 2 Tbsp Worcestershire
 2 Bay Leaves
 1 Clove garlic
 1 top Mustard Powd
 1-top Celery
 1-top Salt
 2 Bay Leaves
 1 top Mustard Powd
 1-top Celery
 1-top Salt
 1/2 C Vinegar & Lemon
 at Manila:
 To the COMMISSIONER OF IMMIGRATION
 1/2 C Br. Salt & P to taste.
 1/3 Sugar
 Boil for 15 minutes. Baste steaks, chops
 etc generously w/ same.

23. RUM BUTTER
 1# Butter 3/4 # Sugar - 2 gingers Rum
 all blended together beat until smooth
 but not as hard as hard sauce.

return of duplicate copy of this inquiry:
 4. Applicant has made the following allegations and the following information is desired, with
 3. Applicant desires
 2. Address of applicant:
 1. Name of applicant:

IMMIGRANT-STATUS INQUIRY

WINE SOUP White Wines (Maselle or) dilute $\frac{1}{3}$ water
 Add egg yolks well beaten - Stir in Sugar
 & bring almost to boil in sauce pan - Do
 NOT BOIL - Place in individual soup dishes
 add thsp or more egg white beaten stiff.
 If soup not thick enough add flour
 while cooking - Bake sitting on top.

CREME MUSHROOM O. SHERRY $\frac{1}{2}$ C and fine mushroom pieces
 $\frac{1}{4}$ C sliced mushrooms
 $\frac{1}{2}$ C mushrooms buttons
 Brains lightly in 3 thsp butter - Remove.
 So butter add finely chopped: 2 thsp green
 onion, 1 thsp parsley, 1 thsp
 parsley, 1 green pepper - 2 thsp pimientos
 1 thsp Pickled onion, garlic & onion salt
 Cook until done - add mushroom & 3 thsp
 milk - simmer in small saucepan
 prepare $\frac{1}{2}$ C Coop milk; 10 H₂O scald &
 add 1 thsp Roquefort cheese - add to mush-
 room mixture stirring constantly - Remove
 from fire - add $\frac{1}{2}$ C Jiggers cherry.

MUSHROOM SANDWICH SPREAD Braised chpd mushroom
 in Butter fat - cut thin.
 onion, green - add gnd onions, pimientos
 celery, sweet pickled mix. w
 Phil. Cream cheese or mayonaisse -
 Use for Teal Biscuits or Canaps.

EGG & PARSLEY FISH SAUCE 8 oz Butter 12 H.B. Eggs
 1 C milk Yolks Whisked
 Parsley chpd - 54 P. Mix thickened w/ flour
 1 lemon, 2 bunches fresh whites chpd
 Parsley chpd - 54 P. Mix thickened w/ flour
 Cook in sauce pan & serve
 Baked - or as Cream for fish flaked.

TOBI SUPREME $\frac{1}{2}$ C Chpd Oysters 1-C Cream
 2 gins or Oysters Mushroom
 1 thsp Butter Sausp
 Parsley chpd. 1 thsp chpd
 1/2 top Black Peppers Pimientos
 AMERICAN CONSULATE
 add onion in melted butter - add mixed
 Parsley chpd - Remove add Sherry
 1 bunch fresh - fresh Steaks - etc

29. **PINEAPPLE HAM GRAVY** Boil down syrup 1-C
 Pineapples by few whole slices. Fold thin
 mist into 1 top Mustard. w/ 1/2 C Sour
 Cream. Spread on Ham steak to be
 served. Serve balanced as gravy over
 ham.

30. **SHRIMP SALAD STUFFED PRUNES** Cooks 24 dried Prunes
 in small sauce pan 40 min
 Put
 Stuff w/ Paste made $\frac{1}{2}$ C finely minced
 onion 1-C Cooked Shrimp - 1/2 top w/ sauce
 2 thsp lemon juice 2 thsp mayonaisse
 Serve on lettuce garnish w/ Pimientos
 Parsley & Cucumbers sliced and sliced
 Curls - suggest dipping in melted cheese
 & chilling -

IMMIGRANT-STATUS INQUIRY

4. Applicant has made the following allegations and the following information is desired, with return of duplicate copy of this inquiry:

to enter the Philippines for the purpose of
 21. **TART TART SALAD** Combined Misi
 as
 1-C Flaked Tuna $\frac{1}{2}$ C Chpd Onions
 3. Applicant desires
 $\frac{1}{2}$ C Chpd Cucumbers $\frac{1}{4}$ C Chpd green Peppers
 2 top Lemon Juice
 2. Address of applicant:
 $\frac{1}{4}$ C Mayonaisse - 34 P to taste
 Scoop out Ripe tomatoes & stuff on serve
 on lettuce w/ desired dressing.
 1. Name of applicant:

the alien named:
 Information as indicated is desired to enable
 at Manila:
 To the COMMISSIONER OF IMMIGRATION

32. **SHRIMP RAREBIT** 1 green Pepper cut in thin strips
 1 Pimento cut thin strips
 2-C cooked whole 1 thsp minced onion
 Shrimp 3 thsp butter
 $\frac{1}{2}$ X Kraft cheddar Old English Cheese
 $\frac{1}{2}$ C Milk - 1 top Worce Sauce - 54 P -
 Fry onion, pepper & pimento in butter - Add milk
 stir constantly - then season - keep sauce on
 low H.B. Egg sliced & wrap garnish same

(REVERSE)

BUREAU OF IMMIGRATION

Manila, , 194.....

To the AMERICAN CONSULATE

at

3

In reply to your inquiry overleaf, the following information is furnished:

Conversion of arc into time

360° = 24^h

15° = 1^h

1° = 4^m

15' = 1^m

1" = 4^s

15" = 1^s

T = C - west

C = T + west

T = C + East

C = T - East

The North pole is located at
Lat: 90° 00' 00" North and Long: 0° 00' 00" West.
The South pole is in Long: 180° 00' 00"
East and Lat: 90° 00' 00" South.

P-NUT BUTTER BAHERIT	1 1/2 tsp Flour 1/2 C milk	1/8 tsp Cayenne 1 tsp Butter	41. CHEESE SOUFFLE	2 1/2 tsp Flour 2 1/2 tsp Butter	1/2 C grated Cheese 1/2 C milk
	1/2 C P-nut Butter	1/2 tsp Salt 1/2 tsp Mustard		3/4 tsp Baking Powder	2 1/2 C Milk
Melt butter, mix in flour & milk & stir constantly until thick. Add P-nut Butter & blend to creamy consistency. Serve over toast or crumpets.			Mix butter, flour in saucepan. Add milk & cheese. Do not boil - hold in egg whites - Pour in buttered paper dish & bake 45 mins at 350° F. Heat may be increased during last 10 mins.		

Note: PREVENT ONEKETTLES & SOUFFLES FROM FALLING & MAKE THEM LIGHTER & MORE DELICATE IN TEXTURE BY USING FOLLOWING PROPORTIONS ROYAL BAKING POWDER

1/2 tsp ROYAL BAKING POWDER TO EACH EGG USED.

Simpler to express it in hours and minutes.

LORENZO DRESSING 1/4 c Vinegar 2 tsp. Worce. Sauce
 2 tsp salt 3/4 c. Weasans oil.
 1/2 tsp Mustard seed - dash tobacco - mix
 add 1/2 c. Chd. Sauce 1/2 c. Chd. Potato Sauce - Chill.

STEAK SAUCE 3 Tbsp Black Coffee 1 tsp Mustard
 2 Tbsp browned flour 1 tsp Worce. Sauce
 1/4 # Malted Butter - 1 tsp essence of
 1 dash tobacco Garlic 1 1/2 tsp Brown
 1 Tbsp vinegar Sugar
 Melt butter in oil. Add coffee, flour -
 Cream - add other ingredi. Stir in well.
 Boil Steaks while being grilled.

COCKTAIL SAUCE SEA FOODS 1-C French dressing 6 csp. Ketchup
 1 Tbsp Mayonnaise 1/2 c. Horseradish 1/2 c. Tomato
 1/2 c. minced Onion Pars. - Pars. -
 1/2 c. Chd. Celery - mix well - allow stand
 while chilling for 8 hrs. - Sweeteners etc.

CHEESE APPLES 1-C grated Cheese 1 Tbsp Mayonnaise
 2 Tbsp P. nut Butter - Paprika -
 Mix well, mould into small apples - size golf
 ball - make Rosy colored w Paprika & garnish
 w watercress - Serves w cold cuts.

RELISH CURBS
CELERY - slit both ends 3" length into narrow strip 1"
RADISHES - Peel in 1/2" thick Potato leaving bottom attached.
CARROTS - Shave thin lengthwise pieces from
 peeled long carrots - Curl around
 French dressing.
**LET THESE STAND IN ICE WATER UNTIL
 CURLED - DRY ON TOWEL
 EXCELLENT FOR GARNISHING SALADS.**

WINE TOAST 1-C Sherry Wine 3 well beaten
 eggs
 Dip bread into wine & then
 into egg batter & fry in fat as French
 toast. Serve w/ P. nut Butter & Honey.

194
ORANGE SAUCE Cream's 1 egg yolk 1/2 tsp. Orange
 1 C Pure Sugar tartar pinch
 Add 1-C Cream + 1 C grated Orange Rind.
 Cook in double boiler 20-30 mins - stir
 constantly - Use on waffles, hot cakes or on
 cakes for center filling.

EASTER MONDAY SOUFFLE 4 Tbsp Butter 4 Tbsp flour
 2-C Milk 5 T P. 1/2-C Cheese
 1/2 Pimento chpd. 1-C Canned Mushrooms
 1/2 C Cooked Ham 4-eggs separated, 1/2 tsp. Mustard
 1/2 tsp scraped onion 1/2 c. Brocken sauce
 3/4 # butter flour & milk sugar well mixed
 Place it over hot water in double boiler,
 add cheese, stir until melted. Add pimento,
 mushrooms & ham, stir in egg yolks well
 beaten, mustard & onion (beaten in butter)
 Fold in egg whites beaten stiff - Add 2 tsp
 Royal Baking Powder. Place in well greased
 baking dish & set in pan hot (not boiling) water.
 Bake at 350 F about 1 1/2 hours until well brown.

HORSE RADISH SAUCE 1 Bull N.R. 1 pt. Beef Stock
 2 oz butter 3 Tbsp flour
 2 tsp salt 1 tsp Cayenne pepper 1/2 C Crisp crumbs
 Heat butter melt - add flour, stir in
 in beef stock - stir - add other ingredi. Cook
 until creamy sauce is reached - Serve hot!
 return of duplicate copy of this inquiry.

4. Applicant has made the following allegations and the following information is desired, with

to enter the Philippines for the purpose of
RAISIN-CURRANT SAUCE 1-C Seedless Raisins 1 tsp dry Mustard
 1-C Currant Jelly
 1 Tbsp minced orange peel
 Combines Jelly & Orange - add mustard & raisins
 stir well - add water if too thick - let chill 2
 hours - serve w/ pork or beef.
 2. Address of applicant:
 3. Applicant desires

WINE SAUCE 1/2 C - Sugar 3 Tbsp Wine or
 1 tsp Lemon Brand
 or Vanilla 1 Tbsp Butter
 1/2 C Water
 1. Name of applicant:
 the alien named:

Information as indicated is desired to enable
 Cook sugar & water 5 mins - add flavouring
 & heat - Serve Hot -
 2) 1-C Sherry or
 or Madeira 2 eggs
TO THE COMMISSIONER OF IMMIGRATION
 at Manila:
 1 Tbsp Butter 3/4 C Sugar
 Heat wine to boil point, Beat eggs well
 add butter & eggs & sugar - stir until
 smooth - Serve Hot - Rum may be used.

SALAD DRESSING 2 pts Olive Oil
 1 pt Tansgaard Vinegar
 Bruised clove garlic scrubbed
 Salt & white pepper
 Fresh lettuce & other greens with this well mixed.

IMMIGRANT-STATUS INQUIRY

(REVERSE)

BUREAU OF IMMIGRATION

Navigation Manila,

, 194.....

To the AMERICAN CONSULATE

at

In reply to your inquiry overleaf, the following information is furnished:

Navigation is the science that affords knowledge to take a ship from port to port, to know where the ship is at any time. Navigation is divided into two parts, Geo-navigation and Astro-navigation.

Geo-navigation is divided into two parts, piloting and dead reckoning. In piloting, bearings and soundings are used to fix your position. In dead reckoning, the compass course and speed are used to give you approximate position.

The earth is an oblate spheroid, the diameter at the equator is 7927 nautical miles. The diameter from pole to pole is 7900 nautical miles.

Nautical Mile

The nautical mile is 6080.27 feet which equals one minute of latitude at the equator of a sphere. Area equal to the area of the earth. The French use 1852.201 meters and the British Admiralty mile is 6080 feet. One minute of latitude anywhere equal one nautical mile. One minute of longitude at the equator equals one

BUREAU OF IMMIGRATION

Manila, 194.....

To the AMERICAN CONSULATE

at SAUCES - DRESSINGS - SALADS.
SOUPS - RABBITTS - SOUFFLES.

In reply to your inquiry overleaf, the following information is furnished:

JELLIED TOMATO 4 4-C Canned Tomatoes
 POTATO SALAD 1/2 C sliced carrots
 1/2 cup Parsley 1 tsp pepper corns 3/4 tsp salt 1/2 C
 1/2 cup 1/2 thick sliced green pepper 1 medium Onion
 sliced 1/2 C diced celery 5 cloves dash mace
 dash paprika pepper; 2 envelopes plain unflavored
 gelatin -
 1/2 C Cold H₂O; 2 tsp lemon juice; 2 tsp
 bottled condiment sauce; 1/2 C Salad dressing
 1/2 C Heavy Cream; 2 thick slices; 1/2 tsp paprika
 1/2 cup chopped chives; 2 C diced Cooked Potatoes
 lettuce

Simmer tomatoes, carrots, parsley, pepper corns
 1/2 tsp salt; 1/2 C of diced pepper, sliced onion, 1 C
 of celery, cloves, mace, 5 cloves in an un-
 covered kettle for 30 minutes. Strain. Soak
 gelatin in cold H₂O for 5 minutes. Strain
 in hot tomato liquid to which has been added
 lemon juice & condiment sauce - Chill until
 it begins to thicken -

Meanwhile combine salad dressing, all
 cream - add vinegar, paprika, remaining
 salt; 1/2 tsp green pepper; 1/2 C celery, chpd
 onions & chives. Mix well then add potatoes
 and chill -

Fill 8-3" molds 1/2 full w/ tomato mixture
 then place heating table top of the potato
 salad on top & fill w/ tomato mix. Chill until
 set. Remove in individual beds of lettuce
 Serve w/ any desired Salad dressing.

LETTUCE SOUP Chpd lettuce, fry in bacon grease
 w/ minced onion, chopped bacon
 and 1/2 C green peas or beans. When onions
 cooked add scalded milk. S.P. tastes
 and dash paprika & celery salt.

STUFFED CHEESE 8 med tomatoes 3 chpd Canned
 4 TOMATO SALAD 1# Cream Cheese Pimentes
 5 chpd Shelled H.B. Eggs grated 12 chpd Peas
 3 chpd Mayonnaise 6 chpd Sweet Pickles Lettuce
 1/2 - French Dressing -
 Wash, wash skins & sauch w/ tomatoes
 1/2 inches inside & S.P. Invert on plate, & chill
 Meanwhile combine all remaining ingredients
 except lettuce - Stuff tomatoes. Serve on lettuce
 w/ French dressing & chill. Swiss style sauce
 Top; pass & serve on lettuce - Serve 8.

49 APPLE SHOW -

Apple sauce w/ whites of stiff beaten
 egg - 1/2 cup - Serve w/ whipped cream on top
 Gingershad 2" X 3" sprinkles w/ nuts.

50 CHEESE SAUCE 1/2 pint 1oz Bitter w/ sauce
 FOR FISH 1/2 pint - Stir in 3/4 oz flour
 when well blended, add 1/2 pt. milk.
 Stir sauce until it thickens - Do not boil
 Cook gently for several minutes & add 2 oz
 finely grated cheese. Stir - serve hot!

51 APRICOT SAUCE Boil dried apricots - run thru sieve
 make puree add small amt. of
 corn starch & space of cinnamon, shut
 meg - dash ginger - Add little (not too much)
 sugar - Add 1/2 tsp lemon juice 1 C syrup
 from apricots heat for 10 mins -
 SERVE ON BAKED HAM.

NOTE: OTHER FRUITS MAY BE USED -

52 CEYLON SOUFFLE 3 egg whites 3 tsp Sugar
 1/2 tsp Baking Powder 7 fl oz - 3/4 tsp B. Powd
 3 med top egg punch salt - 1 C milk
 Beat

Mix egg whites - sugar - flour - butter & B. Pow
 milk. Place in double boiler - bring to
 boil point - do not boil - Add 3/4 tsp Baking
 powder (stap 5 mins) - add to yolks & allow
 cook until thick, stirring constantly. Beat
 egg whites stiff & fold into other mix. Pour into
 well buttered & sugared mold & bake 25 mins
 @ 350°F - Serve w/ sweetened, lemon-flavored
 whipped cream.

Note: Can make any flavor to taste
 by adding desired liquid or food ingredi-
 in. Licor, Ceylon, etc. - May also be
 dessert - If mix increased because for powder
 or use at parties in making party success
 all - Excellent to use and chicken, fillow on
 by parties - Chocolate, fruit, vanilla, etc -
 DO NOT FORGET BAKING POWDER

53 LARGE RADISH SAUCE 1/2 C Heavy 1 top prep. drained
 3 chpd Mayonnaise Mustard
 1 chpd Parsley 2 chpd Dash Cayenne
 2 chpd bottled Horseradish Whip cream fairly
 thick then fold in mayonnaise - Stir in vinegar
 very slowly, add Horseradish, mustard, cayenne
 & salt. Chill well & serve as meat accompaniment.

May be chilled in Refrig & served on bed of
 lettuce -

TARTAR SAUCE
 4-c mayonnaise 4 large sweet Pickles
 1-tsp. Vinegar 6 H. E. Egg 1. Parsley
 2-med Onions
 Shop at Inggo de Janus. mix well - 3 + P. - OK. L. H.

CHICKEN WALNUT SALAD
 Heat 1 1/2 C. Walnut meats slowly in a vessel w/ 2. tbsp butter & salt - chop fine, mix w/ 1/2 C cold thickened 3/4 C diced celery - onions - 1/2 C chpd apples. Mix with mayonnaise and serve on bed of lettuce leaves.

ORANGE HARD SAUCE FOR MEAT LOAF ETC
 1/3 C Butter 2 tbsp orange juice
 1/2 C chpd orange
 1/2 C sugar 1/2 C Citrus
 Work butter & sugar until light - Blend in remaining ingredients until creamy & hard.

SOY SAUCE
 Soy sauce is made by fermenting the salted GRAM and KUMBU Beans then mixing resulting liquid with malted soy coarse. For Sugar & cooking mustard. a slow fire for several hours - when cool - bottle for future use.

HOLLANDAISE SAUCE - FISH (SPECIAL)
 1/2 C Butter
 1 egg yolk
 1/2 C milk
 1/2 C lemon juice
 1/2 C fish
 1/2 C bread crumbs
 1/2 C onion
 1/2 C mustard
 1/2 C sherry

STEAK BUTTER SAUCE NO. 1
 1 tsp salt 2 cloves garlic
 1/2 C butter
 1/2 C Worcestershire sauce
 1/2 C mustard

CHOP GARLIC & mix w/ salt - Pound well w/ a muddler or wooden spoon. Add the vinegar & stew until salt dissolved - Strain off garlic pieces - add. Worce. sauce, both kinds of mustard & herbs that have been prepared.
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STEAK BUTTER SAUCE NO. 2
 1/2 C Butter
 1/2 C Parsley
 1/2 C Rosemary
 Cream butter well, add onions, parsley & Rosemary. Mix thoroughly. Spread on hot steak just before broiling.

ALL-PURPOSE BAR-B-Q SAUCE
 melt 2 tbsp pure veg. shortening in frying pan - add 1 onion minced & cook until golden brown in color - then add 1 cup of tomato juice, 2 cups of sugar, 2. tbsp lemon juice, 1/2 C salt - 1 small bottle. C. C. tomato ketchup - 2. tbsp Worce. Sauce, 1/2 C dry mustard, 1/2 C chpd celery - 3/4 C. H. E. & 1/2 C. top pepper. Cook slowly 20 min.

HAMBURGER BAR-B-Q SAUCE
 1/2 C butter
 1/2 C tomato
 1/2 C ketchup
 1/2 C Worce. Sauce
 1/2 C sugar
 1/2 C salt
 1/2 C onion
 1/2 C tomato
 1/2 C beefsteak
 1/2 C butter
 1/2 C salt
 1/2 C onion
 1/2 C tomato
 1/2 C beefsteak

HAM & FOWL GLAZES

Bake ham according to directions on label. Then remove skin from shanks end & score the fat - Put back in oven to brown delicately. Return of duplicate copy of this inquiry. Before moving ham to serving platter, glaze. Applicant has made the following allegations and the following information is desired, with

to enter the Philippines for the purpose of
 1. Name of applicant:
 2. Address of applicant:
 3. Applicant desires:
 4. Address of applicant:
 5. Information as indicated is desired to enable this office to reach a decision in the visa case of

USING APPLES
 Glaze ham w/ apple jelly - Arrange small pineapples sliced lengthwise around ham on platter spiced. Canned crabapple in center each.

CHERRIES
 Chickens w/ carrots & the drained from fire cherries to glaze ham at Manila.
 To the COMMISSIONER OF IMMIGRATION
 w/ pick broken to shorten them - Press mashed potato thru pastry decorating tubes to form nests on platter around ham & fill with carrots & peas.

PISTACHIO SALAD NESTS
 First cream cheese yellow, green & pink. Form into egg-shaped balls - Place 3 balls in peach halves arranged around ham & nest in water chestnut.

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Manila, , 194.....

HOLLANDAISE SAUCE 1-C Cream $\frac{1}{2}$ tsp
VEGETABLES $\frac{1}{2}$ tsp Mustard all slices
 1 Lemon Rind grated by juice 1 Lemon
 2 egg yolks, 1 yolk chd @ diced Sweet Pickle
 2 tsp Corn Starch, dash of Tabasco - Cream
 at ingredients - Cook to mixture - Store in double
 boiler - Cool - Serve as Hot on Salad Slices.

the AMERICAN CONSULATE
 2 egg yolks, 1 yolk chd @ diced Sweet Pickle
 2 tsp Corn Starch, dash of Tabasco - Cream
 at ingredients - Cook to mixture - Store in double
 boiler - Cool - Serve as Hot on Salad Slices.

In reply to your inquiry overleaf, the following information is furnished:

PEAS 1 tin canned small peas halves
 desired colors in fruit coloring
 Put 2 halves together and well drained
 and green - Round small end to resemble
 egg shape - Nest in water glass around ham

ONIONS 1000 onion chpd 2 slices Bacon diced
EGGLET $\frac{1}{4}$ bell pepper 6 egg yolks well
 beaten
 2 egg yolks well beaten $\frac{1}{4}$ -C milk
 Season ground Bacon & pepper in butter
 with water egg shells in shells - Hot
 Add onion, Bacon & pepper - Cook over
 very low flame 10 to 12 mins then place
 in hot water 250° until brownish

DRESSING $\frac{3}{4}$ tsp salt $\frac{1}{2}$ tsp pepper $\frac{1}{4}$ tsp
 1 tsp Sugar $\frac{1}{2}$ tsp soy $\frac{1}{2}$ tsp
 4 tbsp vinegar 6 slices lemon juice
 3/4 Cup salad oil - 2 tbsp chd huts 1 chpd
 H.B. Eggs - a little essence garlic
 Place in a glass jar
 that has tight fitting cover - Add oil
 vinegar, & lemon juice - Shake well until
 thoroughly blended - Chill & just before
 serving add huts & H.B. Eggs

ROQUEFORT Omit sugar & mustard
DRESSING from above Beat in 6
 tablespoons crumbled Roquefort cheese
 just before serving

4 ASPARAGUS 6 slices Ham $\frac{1}{2}$ top Worce. Sauce
DRESSING 6 portions cooked in canned
 asparagus tips 1 top prep mustard 1 pkg
 4 egg whites $\frac{1}{2}$ -C cream milk
 Wrap ham around asparagus tips
 in evening asparagus tips passardies
 sewing in each hand wrapped bundles -
 Place in greased baking tin in a oven for
 a few mins to heat - Make sauce - Place chd
 out in pieces in top double boiler with
 milk - Stir & cook until blended - Place
 ham on Sweet Potato cakes pour
 on sauce - Garnish w/ relish

HONEY BUTTER Mix 1-C P. Nut Butter 2-C Kan
PIE on Honey $\frac{1}{4}$ Butter 1-C milk
 thickened w/ tapioca - Add $\frac{1}{2}$ top vanilla
 Pour into 9" pie shell - place 12 marshmallows
 on top when near done Baking

70 APPLE SYRUP - Boil apple jelly & flavor w/
 peppermint candy or oil of peppermint
 serve on Hotcakes, Waffles, Ham

71 CHERRY-WALNUT 1 top flavored 1-C whip
FROZEN PUDDING addition
 16 marshmallows $\frac{1}{2}$ top salt $\frac{1}{2}$ -C chpd
 1 Cup cream with 2 tbsp. blueberries Walnut
 8 sliced Maraschino Cherries $\frac{1}{2}$ -C sponge
 Soak Gelatin in 1 top water - heat marsh
 mallows in milk in top double boiler
 when melted remove from heat, add gelatin
 salt & cherry - Cool - When slightly thick
 spread cold chocolate cream w/ cherries
 cherries & creamed milk - Place in Pepp
 Tray - Serve 8.

72 GRIDDLE-CAKE 1st Layer - Spinach - Onions
LAYER SANDWICH On top
 2nd Layer - minced Ham
 & Indian Relish
 or Chile con Carne
 COVER W HOT
BASIC CHILI 3rd Layer - Minced H.B.
SAUCE 4 egg grated cheese w/
 Philadelphia cheese & Must-
 ard

73. VEGETABLE $\frac{1}{4}$ -C chpd Celery $\frac{1}{4}$ -C chpd Onions
SUMMER STEW $\frac{1}{2}$ -C Carrots 4 chpd Bacon
 Simmer above for 5 mins - Add 1-C Caked
 Potatoes - 1-C Turnips - 1-C sliced String Beans
 1-C Caked Tomatoes - 1-C H.O - Salt & Cook 20 mins
 Add 1-C Corn cut from Cob 1 top minced
 parsley - 2-C Rich milk blended w/ 3 top Flour
 & butter - 4 in the w/ grated cheese - Serve
 w/ green salad & toasted crumpets

74. WHOLE MEAL serve vegetables around heated
PLATTER canned meat loaf - To make roll
 cut biscuit dough in squares & enfold in each
 a cooked carrot or 2 asparagus stalks - Bake
 serve w/ sauce - Garnish w/ Relish curls

75 BAKED APPLE Fill cored apples with follow:
SUPREME 2nd Raisins, chpd Nuts,
 Crushed Pineapple, Chpd Marshmallows,
 chd dates mixed w/ cream, top w/ sharp
 grated cheese - Seal w/ graham Crust & Butter
 part - Bake w/ honey & glaze - dust w/
 nutmeg

20. **QUEEN FRITTERS**
 1/2 C Scalded milk 1/2 C Flour
 1/4 C Butter 2 tsp Prod Sugar
 2 eggs Fruit Preserve Pinch Salt
 Put butter in sauce pan - Add milk, flour
 Stir well until mix leaves sides of pan -
 Remove from heat, add eggs, stir till
 heating constantly - Drop by spoonfuls in
 boiling deep fat - Fry till hot Brown -
 Remove drain on brown paper before
 packing in airtight stuff, reheat in a
 w/ prod Sugar.

81. **BROWN BETTY**
 2-C Bread Crumbs 1/2 C Sugar
 Graham Crab 1/4 top Cinnamon
 2-3 C Chopped Apples 1/2 C H₂O 1/2 top Nutmeg
 4 1/2 top Grated Prod. 1/2 top Lemon Juice
 Butter Crumbs - Place layer crumbs
 alternate w/ layer apples on applesauce - 3
 layers crumbs - 2 layers Apples - Bake 40-60
 mins @ 375° served w/ whipped cream and
 Orange Hard Sauce.

82. **BAKING POWDER BISCUITS**
 2-C Flour 4-5 tsp Butter or Shortening
 2-4 tsp Baking Powder
 1/2 top Salt 2/3 C Milk or tomato Juice
 to enter the Philippines for the purpose of
 Mixture, sifted flour, salt - Cut in short-
 ening - Add Baking powder mix w/ milk
 on greased pan & TO MAKE MISSOURI
 * HARVEST GOLDEN BISCUIT - ADD PUMPKIN
 IN LIEU OF MILK
 * CHEESE BISCUITS - ADD 1/4 top Cheese in lieu
 of Shortening.

83. **PEANUT BUTTER BREAD**
 2-C Flour 1 tsp Salt
 2 tsp Baking Powder 1/2 C Prod Sugar 1 egg beaten
 1-C Milk 3/4 C Peanut Butter
 Mixture, sifted flour, salt, bak. powder, sugar
 work in Peanut butter & egg thoroughly
 Add Milk - Knead & mould into desired
 To the COMMISSIONER OF IMMIGRATION
 Shaped loaf

84. **BUTTERSCOTCH COOKIES**
 1/2 C Butter 3 C Flour
 2 C Br Sugar 1/2 top Salt
 2 top Baking Powder 1-2 Cream (non) 2 eggs
 Cream butter, add sugar & eggs well beaten
 mix sifted flour, together w/ salt, bak. prod mix.
 Shape in rolls, wrap in wax paper & place in
 Refrig. Slice thin, bake on floured cookie
 tin w/ hot oven 450-500° - Jerry Butterscotch
 (1911)

85. **RAISED ON YEAST DUGH**
 1 pt Scalded milk 3/4 C Sugar
 6 cups Flour 1/2 top Salt
 1 top Salt - 1 egg - 1/2 top Baking Powder
 Place yeast in cup w/ 1/2 top Sugar - Add
 Scalded milk - Add butter, sugar, salt & a
 little nutmeg - when lukewarm, beat egg.
 Stir in yeast enough flour to knead until
 smooth & elastic. Let rise until double in
 size. Roll into thin sheet and cut into Rings.
 Let Rise until double - Fry deep fat - Drain
 on Brown paper - Prod w/ gran Sugar on
 Cond sugar or glazed icing on Cardmel for
 Prod. (see card Milk)

86. **CRULLERS**
 Use above dough - Roll in 1/2"
 strips 8" x 3/4" Cook in Oil Rise -
 Twist like crockers. Pinch ends together
 Cook in oven or fry in deep fat - Make
 any desired shape. Glaze w/ glossy icing @
 AMERICAN CONSULATE

above dough may be used for COFFEE CAKE
 (add raisins) (Buns) RINGS, TARTS, w/ Preserve
 on top (MERRY BARKS)

return of duplicate copy of this inquiry:
 4. Applicant has made the following allegations and the following information is desired, with
 3. Applicant desires
 2. Address of applicant.
 1. Name of applicant

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila, _____, 194_____

To the AMERICAN CONSULATE

at DINING - PASTRIES - DESSERTS

In reply to your inquiry overleaf, the following information is furnished:

APPLE PIE 1-c Apples 1-c Butter or 1-c Graham Crust
1-c Baked Apples 1-c Cinnamon
Whipped Cream 1/2 cup Sugar - Pinch Salt
1/2 cup Raisins 1/2 cup Butter
1/2 cup Apples 1/2 cup Sugar, salt, Pinch
Cinnamon Butter & sugar to thick paste - Line
Pan with Custard dish - Fill 1/2 full of apple
Custard - Sprinkle with diced butter & grated
cheese - Bake 30 mins 350°F - Serve w/ whipped
cream.

CORN MEAL - CRACKLIN BREAD CREAM: 2oz Butter 1/2 cup
Sugar 2 eggs; add 1/2 cup
milk; 1/2 cup molasses - Works in 1/2 cup
oil, gnd. Sift 1/2 cup Corn Meal, yellow; 1/2 cup Flour
1/2 cup Salt - 2/3 cup Baking Powd. Boil to thick
consistency - Pour in Buttered pan - Bake golden
brown - Remove w/ hot tongs, drain & Pack Chopd.

COTTAGE CHEESE PIE 1-Pt Cottage Cheese 1/2 C Raisins
1/2 C Bk Sugar 1/2 C chp nuts
Bake in individual pies or fry in deep fat
in regular pie crust on Graham Crust No. 1.

CREAM PUFF SHELLS 1/2 # Hard Sauce 1qt Hot H2O bring to boil
add by whipping in 1/2 flour & pinch salt
1/2 # Hard Sauce 1/2 # Sugar - Set & Cook - Add
1/2 # Bk Baking Powder - FOR ECCLAIRS
1/2 # Hard Sauce - 1/2 # Cream Puller use spoon
giving touch as dough hits greased bake
pan w/ tray - Bake 25 mins at 400°F -

CREAM PUFF SHELLS 4-C H2O 4-C Flour 2-C Lard
26 Eggs 1/2 cup Cream of Tartar
Melt lard in water - mix in flour &
beat in eggs 1 at time - Add Cream of
Tartar - Bake.

CREAM PUFF FILLING 6-eggs 1/2 cup Vanilla 1/2 # Sugar
1-c Butter - Mix all well
together - Put in double boiler - Beat
3 mins add cream, stand to thicken 1 hour
smooth. After shells are baked fill w/
this mix.

CHERRY PIE Soak filled Queen Anne
cherries in cream & sugar
1-c Cherry Pie in Custard

8. CANNED CHERRIES 1/2 qt. jam 3/4 full White seeded
cherries - Add 1 C Sugar - Fill
jam w/ Wine or Rum - Bury in ground - Cook
Serve on Holidays.

9. INDIAN PUDDING No. 1. 2-C Milk 3-C Corn Meal
2. 1/2 cup Butter 2. 1/2 cup Milk
1/2 cup ginger; 1/4 cup molasses; 1/4 cup Cinnamon
1/2 cup Salt - 1/2 cup Sugar - 2 eggs - 1/2 cup milk
in double boiler add Corn Meal & Butter - Steam
for 15 mins - Add then add sugar & well
beaten eggs - Mix well - Pour in buttered bak-
ing dish - Bake 400°F for 30 mins -

No. 2.
1/2 cup Corn Meal - 1 qt scalded milk (1/2 cup
butter - add 1/2 C Sugar - 2 eggs well beaten - 1/2 cup
salt 1/2 cup butter - dust of cinnamon -
Bake slowly 1 hour - Serve w/ Rum or Brandy
Hard Sauce or Custard sauce.

10. PLUM DUFF 1/2 cup Sugar 1 # Flour 1-c Milk 1/2 C
Salt 1/2 cup Molasses 1/2 cup Raisins
1/2 cup cloves 1/2 cup Currants 6oz Raisins 6oz Prunes
3oz dried Peaches 3oz Apples - Makes stiff dough
Cut out in flour - Steam in pudding cover
tin w/ 5-8 hrs - serve w/ Hard Sauce or White Sauce

11. MAPLE CUSTARD Scald 2-C Rich milk or half milk
& 1/2 cup cream - Beat & whole eggs
slightly - Blend w/ 1/2 cup Maple syrup & 1/2 cup
salt. Add scalded milk gradually & stir.
Return to double boiler - Cook stirring con-
stantly until thickened and when custard coats
the spoon, remove from heat - add 1/2 cup Vanilla
Pour into bowl & chill - when ready
to serve put about 1/2 C of Custard into hollowed
out individual pieces gingerbread - Put
drained can sides half the centers - Serve
w/ toasted Coconut or other nuts chpd.

12. PRIZE GINGERBREAD 1/4 C Butter 1-egg 1 3/4 C Flour S.P.
1/2 C Sugar 1/2 C Molasses
1/2 cup Soda 1/2 C Butter milk 1/2 cup Cinnamon
1/2 cup Sugar 1/2 cup Salt - Cream butter & sugar
add beaten eggs & molasses - mix thoroughly
measure 1/2 cup flour - mix w/ salt, soda &
spices - Add alternately w/ butter milk to
flour mixture. Pour into well greased
shallow pan - Bake in oven for 30 mins
@ 350°F - Serve w/ above or w/ Orange
Sauce filling No 40 - (See recipe for
Ces. Lin. Bread Filling No 18.) 21.

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HENRY Condensed 1/2 C Cond Sugar
 1-C fresh full Cream 1-C Cond Syrup
 White 1 egg
Caramel
 1/2 Butter 1/4 C Cond Syrup 3-C Cream
 1/4 tsp Salt
Peanut Butter
 1-C Praline 1/2 C Spanish White nuts mixed
 in oil (nuts removed)

Chocolate Coating

Melt 1 pound pure milk Chocolate Coating

RIP SPECIAL 1-C Kase White 1 tsp Black
 1-C H₂O 1/2 cup Molasses
 2 drops Maple 1/2 tsp Vanilla 1/2 tsp Lemon
 Juice
 Bake in hot water.

CHEESE FINGERS Cut Kraft or other cheese in slices
 5" x 1/2" x 1/2" wrap in Chip Acid Btfl
 Wrap in pie dough (funch ends)
 and bake until golden brown

PEACH-MARLOW Slice peaches partially 1/2 # maraschino
 in 2 tsp boiling H₂O heating &
 turning in saucepan until
 smooth & fluffy blend in 1-C crushed
 peaches - add 1 tsp lemon juice - Fold
 in 1-C sweetened whipped cream - Pour
 in Refrig tray & freeze up stirring.

PEACH-MELBA 4" sq. sponge cake place layer
 1" thick vanilla ice cream
 peaches, sliced, layer of sponge cake
 with layer peaches. Cover w/ generous
 King sweetened whipped cream flavo-
 red w/ vanilla - dust peaches w/ corn powd
 to give add dash cinnamon to taste.

SEBONHEAD DELINE 1-C Cond Milk 3oz Crushed
 1/2 tsp Lemon 1/2 lb Cheddar Cheese
 Melt lemon juice till milk thickens
 add cheese & stir till fork - add to milk
 and till smooth - when gingushead, cool
 at quad layers w/ mix.

CHNUT BATTER Substitute Fruit juices for milk
 Pineapples, peaches, lemons, peaches etc

19. LEMON MERANGUE Take 2 lemons grate, suckling squar
 juice from lemon. Take enough
 H₂O to fill pie plate, boiling & half pulp of
 lemon, strach for juice mix juice, boiling
 grate sugar & add 2-3 tsp starch. Boil until
 sweet to taste - Take ice cold egg whites
 beat to stiff (w/ desired add 1/2 cup sugar
 to sweeten - Pour lemon lot mix into pie
 crust - Place egg whites on top - Place
 in hot oven to brown. (500° F - 5 mins)

20. WAFFLE VOLCANO Use flour, w/ milk, white sugar, butter
 (not too much) pinch salt - Pinch B.P.
NOEGES Use 1/2 C carnation or Borden's fresh sweet
 milk - This makes a crisp waffle like ice-
 cream cone -

Make mixture of Baker's Choc. 2 squares
 to 1/2 Kase & Honey - 1 Can - Dissolve choc. in
 boiling H₂O - Melt let sit in 12 min - then add
 add Honey & syrup - mix thoroughly until
 creamy let cool - dish w/ space of 1/2 cup
 to each waffle - (Red white green)
 Take 1/2 cup of regular vanilla ice cream
 & divide into sections - put dipped each
 square of waffle top w/ chocolate - Put
 sliced fruit w/ small amount of ice cream
 sprinkles w/ and on chpd nuts -
 return of duplicate copy of this inquiry

21. GINGERBREAD WAFFLES Thin batter No 13 to desired
 consistency w/ milk - Bake in
 waffle iron - Serve either
 to enter the Philippines for the purpose of
 as breakfast waffles or dessert w/ fruit-
 nuts & whipped cream - Any flavoring
 may be used in waffles.

22. SHREDDED WHEAT BUN Hollow out shredded wheat biscuit
 stuff w/ P Nut Butter - Butter - Honey
 Place in oven to toast - Dip in choc. melted
 dust w/ nuts
 Chill.

23. DELUXE POPCORN Melt good
 grated cheese
 Information as indicated is desired to enable
 the alien named:
 Thin cheese w/ melted butter

24. CHOCOLATE ECLAIR PIE Whip cream - Add honey &
 Brandy to mix - Place in baked
 flaky pie crust - Cover w/ melted Hershey
 choc - Chill - Dust w/ chpd nuts.

25. PEACH DELIGHT Fill halves canned peaches w/
 Pinch butter Pinch sugar w/ toothpick
 dip in Hot Choc. Syrup dust w/ nuts & banana
 1/4 Vanilla Ice Cream

4. Applicant has made the following allegations and the following information is desired,

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4. Applicant has made the following allegations and the following information is desired,

at Manila:

To the COMMISSIONER OF IMMIGRATION

AMERICAN CONSULATE

BUREAU OF IMMIGRATION

DISHES
To the AMERICAN CONSULATE

at POSTAL - DESSERTS

Manila,

194

28 STRAWBERRY
SHORTCAKE
ON THE
VERTICAL

Roll rich biscuit dough 1/2" thick
Spread w sweetened sliced berries
Cut into 1/2" slices - Serve w cream

In reply to your inquiry overleaf, the following information is furnished:

BOSTON BROWN No 1 (13 loaves - Army)
BREAD 1 1/2# Commercial 1 1/4# Graham
1# Egg Flour - 1 1/2# White Flour 2 1/2# Flour
2# Sugar (Kaiser) 2# Molasses 1 1/2# B.P.
3# Milk - 1oz salt & scale 1# 6oz & bake
2 1/2 hrs @ 575° F.

No 2 -
1c whole commercial 1/2 cup sugar 3/4 cup B.P.
1 1/2 cup salt 1c White Flour 3/4c Dark Mol
1c - 1c Graham on whole wheat flour -
2c Milk - Mix dry ingredients together
add milk & molasses - mix well - Pour
into well greased pan or cylindrical mold
and place in large uncovered Roaster
surrounding H2O - surrounding - Place lid
Steam at 400° - 3 1/2 hrs. Serve w Boston
Caked Beans (to)

(ROYAL) No 3
1c whole wheat or Graham Flour 1c Commercial
1c Pure Malt or good Rolled Oats 5 top Royal B.P.
1 1/2 salt 3/4c Molasses 1 1/2c Milk
Mix dry ingredients well - Add molasses to
milk - add to dry ingredients - beat well. Fill grease
& mold or form & press 3/4 inch - cover
lightly steam 3 1/2 hrs - Remove covers & bake
in moderate heat at 400° until crisp
dry - makes 11 large or 2 small loaves.

ORANGE 1c granulated 1 1/2 cup grated
ICE-CREAM 1 1/2c Cold H2O Orange Rind
1c Orange Juice 1 egg yolk 1c Heavy Cream
Beat sugar & water to mist - Beat orange
juice, Orange Rind 1/2c of cream & egg yolk
together in top double boiler - Cook over boil-
ing H2O for 10 mins. Add in sugar & yolk &
salt - Add remaining 1/2c Cream whipped -
Process in 1st crank of press. using 8
min. approx. use 1/4 part ice cream salt - Serve
with or without Candied orange peel or orange
sections dusted in fruit sugar on top.

CHOCOLATE 2oz Shredded Suet 1/2# Flour 1/2# Cocon
NET PADDING 1 1/2# Vanilla 1/2# Pecans 2oz Sugar
1/2# Milk 1 egg 1 thin flour into basin w/ suet
Sugar Pecans & salt & cream - Beat egg add
suet to mixture - mix & beat well - allow
mixture - Send into covered baking tin -
Cover w/ chocolate & place in pan boiling
H2O 1/2 up sides & steam 2 hrs - Serve w hot

29 BAKED ALASKA Baked sponge cake - on layers
differ in color 1/2" thick & desired
length - Bake serving tray & cover w paper
dome - Spread cake w/ ice cream - any flavor
to 1/2" of edge. Roll cake - Showers place on tray
Cover entire cake w egg whites beaten stiff -
unsalted - Place in hot oven 500-550°F. & broil
until white golden brown - Start preparation
around mid day meal to serve as dessert
serve w/ syllabub at each guest served self.

- Notes on BAKED ALASKA
- 1) Use 2 doz fingers to form base & top on
have for mold & form same type dough
as baby fingers.
 - 2) Use 1 doz good cake bottom layer - white
sponge for top layer - scoop out hollow
for ice cream.
 - 3) Place candied fruit on cake before place
ice cream & garnish top w glace fruit.
 - 4) Use choc. ice cream for lower part &
vanilla sweet part on 2 decks.
 - 5) Fry w neophtalid ice cream
 - 6) Use vanilla ice cream flavored w brandy etc.
 - 7) Mint Ice cream w choc. sauce after steak dinner
 - 8) Place brandied fruits under ice cream
as prepared under chocolate before baking
 - 9) Sprinkle Marangou w brandy as it comes
hot from oven.
 - 10) Place in individual cakes for convenience
 - 11) Place brandy on ice cream

30 SYLLABUB whipped cream w sugar - mix
w/ Sauternd Wine - garnish w/
mint or other tart jelly - serve the wine on
sherry glass.
Note: Similar to Ital. ZABIONI -

ULTRA-SPECIAL!
31 WINE JELLY 2 tbsp Knox Gelatine
IN BAVARIAN CREAM 1 qt Wine (Must be of Brit.
1897 H2O
Mix gelatin and set in Refrigerator until starts
harden pour on Bavarian Cream & get
Recipe from White House Cook Book and
place in mold. When removing Wine
Jelly Bottom & Bavarian Cream on top.

32 CHOCOLATE FROED APPLE-PIE makes indiv. fried pie
dip in hot sweet chocolate
coating - Sprinkle w/ nuts & chill.

SPECIAL!

**MAT. JENNY'S
SOUTHERN PRIZE
PIE**

1/2 C Cornmeal 1/2 C Corn Syrup
1/2 C Sugar 1/2 C Sugar
1/2 C Suet (lard) 1/2 C Milk
2 Eggs 1/2 C Pecans Chd. meat

1 C Walnuts (chd) - 1/2 C Apples - 1 Egg
2 Tbsp Orange Juice - 1/2 C Lemon Brandy
1 Recipe Spry (Shortening) Pie crust -
Combine sugar, corn syrup, salt & spry
and bring to boil. Add oranges & milk
meat (canned) - Beat eggs add w/ juices
Add hot syrup gradually - Cool - Roll out 1/2
of dough - Use 9" pie plate - Fill pie shell
with mixture. Moisten edges. Press salt
out remaining dough. Place on top. Seal
edges - Prick (holes) with fork. Bake
in hot oven 425° - 30 to 35 mins. Serve
whipped cream on top.

**CRANBERRY
UPSIDE DOWN
CAKE**

2 - Cups Cranberries 3/4 Cup Butter
1/2 Cup Sugar

Melt butter add sugar & water - Stir over
low heat to dissolve, mix w/ cranberries & pour
into square loaf pan. (Other fruits may be used.)
BATTER
1/2 C Shortening 1/2 Cup Baker's Powder 3/4 C Milk
1 - C Sugar 2 - C Flour - Cake 2 Eggs 1/2 Tsp Salt
1/2 Tsp Baking Soda 1/2 Tsp Vanilla
Cream sugar & shortening - Add well-beaten
eggs - Beat 5 mins. Sift dry ingredients and
add alternately to cream mixture in pan.
Bake at 350° F. 15 mins or until it
draws away from sides - Turn out while warm -
Serve w/ hot or whipped cream.

SALLY LUNN

1/2 C Shortening 3 Eggs well beaten
1/2 C Sugar 2 - C Flour

3 Tbsp Royal Bk. Pwd. 1 - C Milk 3/4 Tsp Salt
Cream shortening, add sugar gradually
beating well. Add eggs, mix well. Sift
in the flour, Baking Pwd. and salt.
Add alternately w/ milk to hot mixture. Beat
well - Bake - Preheat pan 425° F. - 20 mins.
are hot - Break in squares - Serve w/ butter.

**CRISP CHEESE
WAFERS**

1/2 - C Butter 2 - C grated Soft Amer
Cheese
1/2 Tsp Worcestershire
3 cups cruet Rice 5 drops tobacco
1/2 Tsp Paprika 3/4 C - crushed
flour

Melt butter & cheese thoroughly, add sauce -
Roll rice cereal into fine crumbs, mix with
flour & add to cheese mix - Shape into
rolls 1" to 2" in dia - Chill in Refrig. for 2 hrs
on until firm - Slice into wafers 1/4" thick.
Bake on greased baking sheet in mod
oven (375° F. - 12 mins) serve w/ salad or as
appetizer - 60 wafers.

**SWEET POTATO
BISCHIT**

1 - C Flour 1/2 C Lard
1 Tsp Salt 1/2 C Milk
2 Tsp B.P. 1/2 C Hot mashed
sweet potato

Cut lard in flour - Beat sweet potato -
milk - salt & B.P. add to other mix Roll out
dough 3/16" thick - Cut shape - Bake as
regular biscuits w/ celler w/ Balthard Panke
Pat. No. 15 - 2 mats.

to enter the Philippines for the purpose of

**GOLDEN CHEESE
CRUST**

1 - Master Recipe Royal B.P.
Biscuits
1 - C grated Cheese

1/2 C ground cayenne - Add cayenne to dry
ingred. - Add cheese & shortening - Roll
out 1/2" thick to 1/2" - Cut in strips 1/2" x 1" or
any desired shape - Bake greased pan 475°
10 mins -
Use for top crust pies, savory
etc. - Roll out 1/2" - thick & cut - makes
20 small biscuits - 15-4" pie crusts or
1" biscuits

**PRUNE
WHIP**

Boil desired no dry prunes for 2 hrs - Run through
sieve into dish w/ juice -
3. Applicant desires

Thicken w/ milk & gran. sugar - Add 5 egg whites
Beat smoothly rich creamy consistency, eat
as breakfast dessert - chilled - very rich
each mix.

PIE CRUST

2 1/2 C Flour, A.P. Salt 1/2 Cup Sugar
1 - C Lard See Water

Knead on floured board - Roll as little as possible
before spreading - otherwise (crusts)
the alien named:

**SOUTHERN FRIED
MUFFINS**

1 - C Scalded Milk 1 - C Cornmeal
AMERICAN CONSULATE

1/2 Cup melted Butter 1 egg well beaten
1/2 Cup Baker's Pwd. 1/2 Tsp Salt 1 Tbsp Evaporated Milk
Sugar Sifted Flour

**MINTED FRUIT
MELANGE**

1 - C Cubed fw. Peas
1 - C Pineapple
1 - C Orange

at Manila:
Section 7. Fondant Mints
To the COMMISSIONER OF IMMIGRATION
Combine the fruit. Sprinkle with a little
sugar & chopped fondant mints - Chill -
Serve in frosted sherbet glasses

(Cont) S.F. MUFFINS -

Pan scalded milk over cornmeal, add butter
etc. - Add other ingred. beat together - Bake
quickly & cool - Cut in halves, dip in 1 egg well
beaten w/ 1/2 Cup canned milk - Fry 45 sec @ 375° F.

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila,

1914

To the AMERICAN CONSULATE

at HUNTERS TIPS

In reply to your inquiry overleaf, the following information is furnished:

ICE-CUBES When using ice cubes try putting a strawberry, raspberry, red or mixed cherry, sprig of mint, lemon or orange ring in each section of water in freezing tray. - Excellent for drinks, canned fruit juices, gingerale - etc.

NO 5 CANS These cans are very economical for fruit preserves for family.

ROASTING-POWELL When broasting or baking fowl stuff w/ dressing comb breast & legs w/ ground heavy brown paper, to prevent burning.

MOLASSES Molasses may be thinned down & kept from sugaring by adding 1 tbs of vinegar per gallon molasses.

AFRICAN TOP Comes bottom of ground baking. GINGERBREAD dash w/ cooked apricots add little apricot juice cover w/ heavy bed ginger bread & bake. Turn out apricots up - use whipped cream or whipped cream mixed w/ white cream & make into a spread that is excellent.

CAFETERIA VEGET SANDWICH Put meat, onion, raw carrot & parsley thru food chopper med. blade - Add lemon juice, S.P. Add mayonnaise to mix - 1/2 c filling 6 full sandwiches using 1 1/2 c cubed lettuce leaf.

COOKIES Substitute a delicate taste to a very dry taste - Add a bit honey & spices after sugar is caught down to normal temp. Maybe 1 tbs of lemon juice - DO NOT BOIL!

COOKIES

COOKIES

COOKIES

11. PORK Rub lemon juice into pork before serving to reduce greasy taste.

12. TOLL HOUSE COOKIES Recipe on Bitter-Sweet. Bites 15¢ for 25¢. Hearty, Dainty, Bites Sweet Choc.

13. SUGGESTIONS

1. Anchovies in Chile sauce w/ chkd eggs & sauce

2. 2 Anchovies, 1 scrambled egg, 1/4 c chkd onion

3. Grilled calf or lamb liver w/ fresh mushroom steamed in Madeira

4. HANS ANDERSON SAUSAGE: Chop Bacon, tomato, liver paste, fresh mushrooms, meat filling & horse radish.

5. Roast duckling ^{stuff w/ Wild Rice & Raisins} w/ cucumbers & salad.

6. Roast pigeon & jelly and buttered white bread.

7. Roast lamb w/ fresh cucumber & tomato salad.

8. Raw scraped fillet of beef w/ 2 anchovies in oyster cocktail sauce, 1 egg yolk & chkd onion

9. Roast Beef & curls horse radish scraped for fresh root.

10. Small pork chops, butter, bread & butter.

11. French juicy steaks w/ Bacon & onion

12. Roast of beef w/ tomato & 2 anchovies

13. Hot grilled mutton w/ bacon & scrambled eggs.

14. Lamb liver fried tomato & mushrooms

15. Tuna fish, pecans, mayonnaise, Rice, Mushroom, Baked

16. Creamed sweetbread & mushrooms in tiny patty shells w/ Fried Potatoes - Creamed Carrots, Buttr. Pars. Fried.

14. TARTAR Other fine glazes or Cream of Tartar used in Candy to prevent sugaring - Vinegar will do but not so good.

15. TO AGE FRUITCAKE To age fruitcakes use contained w/ little or no yeast Potent - Cover bottom 1/2 w/ Brown sugar - Place cakes in sugar surrounded w/ delicious apple peelings - Cover in a white fine any figs Fruit Brandy of some sort - Apple - Peach - Blackberry - Apricot etc Age 6-8 mos.

16. Buy button mushrooms in cans. Best kind BAKER'S MOIST COCONUT CANNED IN MILK

STEAM!!! IN COOKING VEGETABLES USE ONLY ENOUGH WATER TO COVER BOTTOM PAN - SEVERAL KINDS MAY BE COOKED IN SAME PAN SEPARATED WITHOUT INTERMIXING FLAVORS - RETAINING UP TO 40% MORE VITAMINS THAN BOILED WATER COOKING 25.

Best Dutch Sauce (1st Recipe) - Libby's
1. Ketchup 2. Danish

"BLUE RIBBON WINNERS" - U.S.A. - 1940

PIES For cooking meat pies - moist mix & place in Dutch oven - cover with lid. will be washed in cup - keep pie not too moist - use of fruit col. (etc.)

OVER MEATS Protect left-over slices of meat by covering them in moistened cloth & placing in Refrigerator - serve later in sandwiches

TOP MILK To whip swap milk, chill & add 3 drops of glycerine

MIX DRINK 1/2 cup 2. Hpe Tbsp Choc. 6# Pwd 1/2 cup 1/2 top salt - mix thoroughly. add 1/2# Pwd egg & 1/2# MALTED MILK - 1/2 cup 1/2 top salt - add to 1. C. Boiling H₂O. and 1/2# Col. drink

CASTING-METHOD FOWL-BRITISH

Draw, clean, & let set over nites in cool places. not on ice - no salt - the longer you hang a fowl the better it becomes - until substitution sets in - let hang 2 or 3 days - if weather permits

SAUCE from front - Juice legs over back trim shiners. Stuff w. R.P. eggs, Chpt, nuts, Raisins, sage, onion & pork sausage -
1. Drizzling & Water Paste 1 pt H₂O 3 slices Bacon 1 piece fat pork w 3oz Pork grease, onion, piece, 3# P.
2. Paste w. drizzling & add no water over legs & breast of fowl w. greased brown paper at thin strips of bacon

Bake in moderate oven. Clean giblets, neck & inside feet, clean & remove & browned flour this office to reach a decision in the visa case add cream & butter & make brown gravy

IRISHLAND CREAM WAFFLES 2c 7 flour 1 tsp B.P. 1 3/4 2 1/2 sugar 2 egg (sep) Cream 1/2 tsp salt 1/2 (1/4) Butter

Mix & set dry ingredi. Add cream & beaten egg - melted butter - mix thoroughly & hold in AMERICAN CONSULATE Egg Whites.

- 1 Camembert & Swiss Cheese - by ...
- 2 Kolbe's Blue & Kolbe's Camembert Cheese - Kolbe's Cheese Co. - Lina, Ill.
- 3 Old Cheddar - Swift & Co
- 4 Vintage Cheese - Swift & Co
- 5 Naurus Brand Blue Cheese - Naurus, Ill
- 6 Mayfield Brand Baby Gouda - Mayville, Wis.
- 7 Purity, Mel-O-Pure - Mayville, Wis.
- 8 Osini - Italian Style - Proveland, Wis.
- 9 Osini Brand, (It) Romano - Baltic, Mich
- 10 Stella Brand, (It) Asiago - Cumberland, Wis.
- 11 Melodee Cheese - Strandburg, Pa.
- 12 Jetost & Why - New Style - Campbell, N.Y.
- 13 New York Sage -

- return of duplicate copy of this inquiry:
4. Applicant has made the following allegations and the following information is desired, with
 - 14 Talamooki Cheese, Oregon
 - 15 Calif Cheddar, Univ. Farm Dairy Brand - Univ. of Calif - to enter the Philippines for the purpose of
 - 16 Mexican Jacks - Mel & Calif. Dairy as
 - 17 Hellura Good Brand Cheese - Washed Curd, Soda, N.Y. 3. Applicant desires
 - 18 Bindless Swiss & Amer. Cheddar 2. Address of applicant: Madison Milk Prod. Assoc. - Madison, Wis.
 - 19 Genuine Corn Cheese (Cheddar) Kraft Cheese Co. 1. Name of applicant:
 - 20 Natural Amer. Cheese - Wisconsin State Brand - Cheese made in May - 1940 - the alien named: Wis. Nat'l Cheese Marketing Assoc. - Menomonee, Wis.
 - 21 Delico Brie (Cr. Type) - Kolbe's Cheese Co. Lina, Ill. (OUTSTANDING!) at Manila:

- To the COMMISSIONER OF IMMIGRATION
- 22 Chantelle - Kraft Cheese Co.
 - 23 Wis. Swiss Cheese Wis. Nat'l Cheese Prods. Marketing Assoc. - Menomonee, Wis.

IMMIGRANT-STATUS INQUIRY

To the AMERICAN CONSULATE
PASTRIES -
at CANDIES - ICINGS ETC -

In-reply to your inquiry overleaf, the following information is furnished:

CHOC
3.18.8 Post-Toasties Pour 1-c melted semi
Sweet chocolate 4-c
2c. Toasties - Kellogg all-Brans or fluffed wheat
1-c Chopped nuts - Chill - other types of seeds may
be used!

10.18.8
3 1/2 cup Butter 1/2 cup Vanilla
3-c Cond. Sugar 1/2 cup Cocoa Salt
1-c Cold Cream 1/2 cup Cold Strong Coffee
2 cups milk 1-c Sugar
Creams butter, add sugar & Cocoa, mix well
add other ingredients with add flavoring
beat until smooth & creamy

10.18.8
1/2-c Butter 1/2 cup flavoring
1-c Cond. Sugar - salt
Creams butter, sift sugar & add gradually
to butter, working in well; Add a few drops
of essent at a time to make good consistency
& spread - Add flavoring - COFFEE - add 1/2 cup
2. 1/2 cup

10.18.8
2-c 1/2 Cup Sugar 2/3-c thin Cream
1/2 cup Vanilla 1/2 cup salt
1 1/2 cups thick cream or more. Boil together 1st
handful - to 235°F. Remove from heat &
let stand w/o stirring until cold. Beat add
cond. cream a teaspoon at a time until mix
becomes light and color is soft consistency
& spread - Garnish w/ peach halves, dusted
sifted sugar or Black or English Walnuts

10.18.8
Water 1qt Butter 4oz
Sugar 5lb Cond. Milk 12-cg
Shortening 3/4 cup Sugar Pwd 5lb
Put in pan sugar, shortening butter & water
to 230°F - Sift together milk & powd sugar.
Add gradually to pan. Stir well until desired
consistency is spread.

10.18.8
Butter 1/2 cup Milk 1qt
Condensed milk 12-cg Butter 1/2 cup
Cooking sugar 5lb Place
over slow fire & stir until sugar is dissolved
Continue heating until "soft ball" stage is
reached about 235°F. Add butter & cold apply
to each immediately - Dust w/ good dust or
3-cup Coconut

BUREAU OF IMMIGRATION

Manila, 194.
CREAM CHEESE Frosting Cream 1-3 of Pkg Philadelphia Cream
Cheese - 2 1/2 C Cond. Sugar - add
1 tsp Vanilla & 1/4 C Cream - Stir
well - Serve on gingerbread.

BOIL 6 CANS BORDENS COND MILK - 2-3 hrs...
FOR RICH CARAMEL - Many variations - Add 1/2 cup
place 5 cans in ice box - future use -

1. ROBBY'S SPECIAL
To above add 1/2 cup Butter - Dates,
Raisins - shape in roll - dip in brand
cream & nuts - add 1/2 cup cold
Hershey Bards & dust w/ alp nuts

8. COFFEE PUDDING
1-2 Hot Strong Coffee 1/2 C Pecans chpd
24- Marshmallows 1/2 C Walnuts
1/2 pt Whipped Cream - 1 cup Sugar
Took marshmallows, blend w/ coffee, cream
& sugar - Add nuts - place in section after
stirring - Chill - but do not stir - Alternates
w/ vanilla wafers -

9. COFFEE SUPREME ROYALE
Take kind of lemon & orange
slices thin long strips -
twist add 2 cubes sugar to each cup coffee
Pour 1 giggs Brandys each cup coffee about
twisted (rinds) - Butter for 1 hr in an until
flames changes color - Add equal portions
to each cup coffee -

10. COFFEE FLOAT
1/2 C grd coffee 2-c milk Scalded
2/3 C Gran Sugar 1/2 cup Salt
1 1/2 cup Cond Starch 2 egg yolks 2 egg whites 1-c
Chilled Regular strength coffee Heavy Cream
Add grd coffee to 1/2 C of milk in top
of double boiler - Heat for 5 mins - Strain
thru cheese cloth, combine sugar, corn starch
salt - Add remaining 1/2 C milk & stiffly
beaten egg yolks - Return combined mix to
double boiler - Cook stirring constantly for
10 mins until thick - Cook & cook 5 mins
longer - Cool - Beat egg whites until stiff but
not dry - Then fold into mixture w/ whipped
cream - Turn into freezing tray & freeze until
firm -
To serve place large spoonful frozen mix
each glass - fill glass 2/3 w/ chldly & regular
strength coffee - Stir until frozen mix
is dissolved then top w/ another spoonful
frozen mixture - Serve 5.

INTERSECTION 1-C Sugar 2 Tbsp Corn
SOFT ICE CREAM 1/2 C Cream
 Creamed, syrup & cream to soft ball
 stage. Stir constantly, add butter.

LUFFY CHOC 3/4 C Pure Sugar 2 oz Choc 1 Egg white
SOFT 1/2 C Hot 1-C Cream whipped
 6 marshmallows - 1 Tsp flavoring
 Melt choc marshmallows in double
 boiler - Add sugar & water - cook until
 smooth - fold in cream & whites of
 egg beaten stiff. Serve over ice-cream.

CHOC. MARSH- 1/2 # Marshmallows 2 Tsp Pure
YELLOW SAUCE 1/2 C Hot Cream Sugar
 2 oz white heated stiff - 1/2 # Sweet
 Choc
 Melt marshmallows, melt w/
 choc in double boiler. Blend in cream
 Stir until smooth - Add cream - dissolve
 marshmallows, fold in egg whites
 Melt choc in cream.

ICE CREAM 1/2 Pure Sugar 3 Tbsp Butter
EDGE 1/2 Tsp Salt 1/2 Cup Cream
 1 Tsp Vanilla 1 egg separated (3 egg. un-
 whipped choc. 1/2 Marshmallows) 1-C
 Chpd nuts

and the following information is desired, with
 1/2 cup choc & marshmallows in saucepan -
 Melt choc, add cream, nuts & egg whites
 1/2 Tsp choc mix - Beat egg white stiff
 fold in add Vanilla - Put in 8"x8" pan
 cut - cut when semi-cold.

CORN MEAL 1-C Flour 1 Tsp Salt
CRIDDLE 1-C Corn Meal 2-C Milk
 1 Tsp Bak. Pow. 2-eggs - mix dry ingredients
 Beat eggs well - add salt & milk combine 2 min
 add cornmeal - Beat well - Fry on griddle

APPLE PANCAKE 1 pt Apples 1/2-C Flour
 this office to reach a decision in the visa case of
APPLES 1 Tsp salt 1/2 oz Comp yeast
 3/4 C Buckwheat 2-eggs 1 pt Milk
 1/2 C Flour
 receive position in little water - w/ 1 Tsp
 sugar - Add to milk & mix w/ dry ingredients -
 Put over mixture add yeast - Beat
 1/2 min - Cook on griddle - Serve
 w/ Fruit Butter - Honey - Marshmallows, etc.
 at

GRAHAM CRAX Make thick fillers Ripe
DIP washed bananas, P-Nut Butter
 Cream & Pure Sugar - dash salt - Spread
 between 2 graham Crax def in hot melted
 butter & dust w/ salt

KARO 3 eggs slightly 1-C Sugar
PECAN PIE heated 1/2 C Cream
 1-C Karo Blue Label 1 Tsp Vanilla
 1/2 Tsp Salt 1/2 Tsp Butter 1/2 Tsp Cherry
 Mix altogether - add melted butter - pour into
 pie crust bake in hot oven 450°F - when nearing
 finish cut to 350°F - Test w/ silver knife -
 When comes out clean is done - Serve w/ whipped
 Cream - Lay in a dish Paddy shells.

BUTTER AMER HOME NOV-DEC-1937
TOFFEE 2 1/2 C Sugar 1 Tsp Salt 1/2-C H₂O
 1/4 C Butter until it boils. Add 1/4 C Unblanched almonds
 Cook stirring constantly to 270° or until syrup
 is light brown. Add 1/2 # Blanched Roasted almonds
 & 1/2 # finely chpd Walnuts - Pour into greased pan -
 when cool brush w/ 1/2 # Malted Hershey Bars & Sprinkles
 & 1/2 # finely chpd Calif Walnuts - Break into pieces.

PEANUT BUTTER Shape 1-C P-Nut Butter into
ROLL 7" Roll around it mould
 mixture 1/2 C pecans 1/2 C Shredded coconut
 3 Tbsp melted butter 2 Tbsp Brown sugar, &
 return of duplicate copy of this inquiry.
 Crushed Graham Crax - Heavy Cream to moist-
 en. Roll in graham crax & chpd nuts -
 Chll & slice.

to enter the Philippines for the purpose of
PUMPKIN Write Know Relative for Recipe
CHIFFON PIE AS

MARYLAND CREAM 2-C Flour 4 Tsp B.P.
WAFFLES 2 Tsp Sugar 3 eggs (sep)
 1 1/2 C Cream 1/2 Tsp salt 1/2 C Butter -
 2. Address of applicant
 Mix & sift dry ingredients - Add cream &
 beaten egg yolks
 1. Name of applicant
 Beat thoroughly. this melted butter
 Fold in egg whites -
 the alien named:

HOT CAKES 1 pt Milk 2 T Flour 1 Tsp Bak. Pow.
 Information as indicated is desired to enable
 4 eggs 1/2 Tsp salt 2 Tsp Shortening
 Beat eggs, add milk, salt, sifted flour, shortening
 mix thoroughly - 10 min before use
 at Manila
 using add Bob Rod place in warm place
 TO THE COMMISSIONER OF IMMIGRATION
 MIX APPLE SAUCE TO ABOVE FOR APPLE PANCAKE.

FRITTER 2-C Flour 1 egg 2 1/2 C Milk
BATTER 3 Tsp Royal B.P. 1/2 Tsp salt.
 Sift flour, b.p. & salt into bowl - add egg which
 has been beaten w/ milk - mix until smooth - mix
 in fruit (sift through sieve) - Fruit juice or veg.
 Purifier or finical or grad meal or P-Nut Butter
 Fry deep fat & dust w/ pure sugar if desired
 2B.

IMMIGRANT-STATUS INQUIRY

(REVERSE)

BUREAU OF IMMIGRATION

Manila, , 194.....

at the AMERICAN CONSULATE

at MENUS - SPECIAL

In reply to your inquiry overleaf, the following information is furnished:

GARDEN TEA

FRONT & CREAMED CHEESE SANDWICH
DEVILED SANDWICH SPREAD
(open-faced sandwiches) - B.B. Bread - RYE - (w. W.)
RASPBERRY ICE CREAM
DARTMOUTH FLOURS WATERS
LIME GINGER-ALE HOT TEA

GARDEN SUPPER

Escalloped Tuna & Mushrooms
Buttered Asparagus
Green Salad FRENCH Dressing
FRESH Peach MARLOW Apple Cookies
Iced Tea Hot Coffee

EVENING BUFFET

ASSORTED SLISH MEAT
GLAZED BAKED HAM CORN SCALLOP
STUFFED TOMATO SALAD
HOT BUTTERED ROLLS PRESERVES
SHERIDAN PEACHES w/ CUSTARD SAUCE
GOLD CAKE COFFEE

BUDGET DINNER

CREAM OF TOMATO SOUP
BUTTER RICH CRAB
Green Onions Radishes Celery
PUFFY OMELET SAUTEED MUSHROOMS
FRENCH FRIED POTATOES
ASPARAGUS - HOLLANDAISE SAUCE
Apple Pie Coffee

MEATLESS OVEN DINNERS

BAKED LIMA BEAN LOAF
GRILLED TOMATOES
CREAMED CAULIFLOWER CASSEROLE
RAISIN BREAD MUFFINS
PINEAPPLE SALAD w/ APPLES
& CELERY - Dressing
TOASTED CHEESE MARGUERITES
FIG PUDDING w/ Brandy H.S. -
COFFEE TEA

BAKED PEPPERS STUFFED w/
PEPPERS & RICE
SPANISH SAUCE
CASSEROLE OF STRING BEANS
& CORN
JONNY CAKE PRESERVES
VANILLA ICE-CREAM: MANDARIN
ORANGE TOPPING
COFFEE COOKIES TEA

WASHINGTON PATRIOTIC DINNER

CLAMS OF CLAM SOUP
PLANKED HAM SLICE w/
CANNED PEACH HALVES
HASHED POTATOES STRING BEANS
BLUE PLUM SALAD - STUFFED w/ CREAM
CHEESE - TOP w/ Red CHERRIES - Serving in lettuce cup
BLUE-BERRY MUFFINS -
GINGER BREAD - Whipped Cream COFFEE
celery - Olives NUTS

LIGHT DINNER

TOMATO SAUCE
VEAL EGG TERRAPIN w/ TOAST
BAKED SWEET POTATO
BUTTERED BRUSSELS
APPLE DUMPLING
ORANGE HARD SAUCE

GUEST LUNCHEON

STUFFED CHEESE & TOMATO SALAD
HOT BUTTERED ASPARAGUS
OR BROCCOLI
CUCUMBER - whole w/ hot Sauce
BRAN-BREAD open face Sandwich
APRICOT w/ side of WHOLE CAKE
COFFEE FLAUT
(July Dinner - 1940 - Goodhart's kitchen)

Note: If late supper add SAVORY DISH -

Cooked potatoes w/ Cheese Sauce & asparagus
Sliced fresh white bread, toasted on one
side & bread w/ Butter - The untoasted side
spread w/ compound butter & topped w/
meringues, baked at 300° until brown.

COMPANY FISH-DINNERS

SHERIDAN GRAPEFRUIT
OYSTER STUFFED POTATOES
COLESLAW MUFFINS PLUM BUTTER
SHREDDED CABBAGE & WHITE GRAPES
IN Lemon Gelatin
FRENCH SALAD DRESSING
ORANGE CHICKEN PIE
COFFEE TEA

CALVO COCKTAIL

CLAM FLORENTINE IN CLAM SHELLS
FLUTED POTATOES
ARTICHOKEs w/ DRAWN BUTTER SAUCE
TOMATO ASPIC
FRESH MAYONNAISE
CHEESE BISCUITS
CHERRY COBLET HARD SAUCE
COFFEE

IMMIGRANT-STATUS INQUIRY

PHILIPPINE IMMIGRATION Form No. 6

AMERICAN CONSULATE

at Coco Minta

Whipped Cream

Hot Biscuits - w. w. Bread

Cheese & Rye Crisp

Mixed Salad Bowl w Dress.

Creamed New Potatoes

Succotash En Casserole

Chicken w Cream Gravy

Spring Southern Fried

Boiled Trout w Egg/Anchovy

Fresh Berry-Cocktail

Lettuce Soup

Early Spring Luncheon

Milk Shake

Jello Fruit Melange w Whip Cream

Hot Chicken Shortcake

Buttered Peas & Carrots

Relish Curds

Boston Baked Beans

Boston Brown Bread

Cheese & Wafers

Hot Chicken Shortcake

Buttered Peas & Carrots

Relish Curds

Boston Baked Beans

Boston Brown Bread

Cheese & Wafers

Hot Chicken Shortcake

Buttered Peas & Carrots

Relish Curds

Boston Baked Beans

Boston Brown Bread

Cheese & Wafers

Hot Chicken Shortcake

Buttered Peas & Carrots

Relish Curds

Boston Baked Beans

Boston Brown Bread

Nuts

Hot Rolls - Jam - Coffee

Angel Food Cake w Carrot Ice Cream

Fresh Strawberry Ice Cream

Cheese & Pumpkin-Nickel Toast

On Lettuce w Mayonnaise

Bananas & Chopped Nuts

Spinach Souffle

Baked Squash - Saratoga Onions

Monte Carlo Steak w Sauce - 4 New Peas

Rice Dressing

Glazed Duck w Wild

Crab Meat Mongole

Grapefruit Josephine

Spruce Dinner

Apple Dumplings w Spiced Hard Sauce

Cheese Croquettes (size Ping Pong Balls)

Salad; Avocado & Grapefruit

Hot Rolls

Tips on whole wheat Toast

Shoe String Potatoes - Buttered Asparagus

Grilled Sirloin Steak w Mushroom Sauce

Soup (Clear Veg) Tomato

Winter Luncheon Menu

Canned Brown Bread Sandwiches

Ice Box Cheese Cake (Hard)

Malted Milk

Coffee Flort

Luncheon

Ice Box Chocolate Cake w/ Hard Sauce

Clover-leaf - Rolls w Cheese

Curry Puffs

Lettuce, Cucumber & Scallion Salad

Baked Zucchini - Buttered Corned Beef

Elmer's Ham Loaves

Supper at Home

4. Applicant has made the following allegations and the following information is desired, with return of duplicate copy of this inquiry:

as

to enter the Philippines for the purpose of

3. Applicant desires

2. Address of applicant:

1. Name of applicant:

the alien named:

Information as indicated is desired to enable this office to reach a decision in the visa case of

at Manila:

To the COMMISSIONER OF IMMIGRATION

and the following information is desired, with return of duplicate copy of this inquiry:

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at Manila:

To the COMMISSIONER OF IMMIGRATION

CLERICAL PROCEEDURE

CLERICAL PROCEDURE

CLERICAL PROCEDURE

J.T. ISTOCK
PhM2/c U.S.N.

DIETS AND MESSING

DIETS AND MESSING

DIETS AND MESSING

J.T. ISTOCK
PhM2/c U.S.N.

(REVERSE)

BUREAU OF IMMIGRATION

Manila, , 194.....

to the AMERICAN CONSULATE

at CORDOBA

In reply to your inquiry overleaf, the following information is furnished:

- Amarant - A thick cordial from Holland, often called "egg brandy," made of eggs, sugar, brandy.
- Ancient liqueur - Cherries dried, spiceted, distilled w/ fine old cognac.
- Cassis - Used in France as an apertif but here mainly for mixing. ^{made from the} French black currant
- Cointreau - Fine old cognac distilled w/ Orange Peel.
- Creme de Cacao - Heavy & sweet made from beans that supply us with cacao. ^{distilled w/ Brandy}
- Curaçao - Named after the island where small sweet oranges grow that possess ^{in its composition - Brandy base,}
- Grand Marnier - A famous version of Curaçao w/ a secret formula.
- Kirschwasser - Distilled from wild cherries that grow in Switzerland & Black Forest.
- Mandarine - Brandy base, flavored w/ Mandarin oranges.
- Myrtil - Made from crushed acids of cherries, peaches, plum & apricots as a ^{base,} brandy.
- Pimenta - Made as a Jamaica Rum base flavored w/ essence of pepper, spice & hot-
- Marsala - A sweet liqueur made from chemicals that grow in Sicily. The ^{white brand} is good addition to any bar & can be used in lieu of spoon ^{of sugar - especially good in Daiquiris, Cuban style.}
- Calisay - The national liqueur of Spain, a brandy with a to Anisinae flavored ^{w/ Peruvian bark}
- U. of Paradise - A native Cuban cordial made from local fruit.
- Caillat - Favoured by South American - made of various spiced herbs and Brandy.
- Irish Punch - A stimulant liked by medical & sailors. Called Caloric because it gives off heat.
- Amaretto - Similar to Chartreuse and in great favor among Italians.
- St. d'Alpi - A sweetish liqueur, flavored w/ Alpine flowers, featuring a ^{branch of the stem} mounted w/ sugar in each bottle.
- Amberic - A concentration of venerable Scotch whisky flavored w/ honey & herb.
- Creme de Rose & Creme de Tinkette - Brandy base, flavored w/ essence of the flowers ^{left over from Day Ninety - used mainly in pouche - cafe.}
- Swags - Brandy base, flavored w/ herbs in which float small flakes of gold. ^{Not enough to change rate of exchange}

Mars - distilled from the grapes skins left over from wine making - In France
 the French government permits only 1 gallon a year to each farmer.
 Benedictine Brandy - base flavored w/ pitted wild flowers - Good drink for chasing Palate.
 Calvados - French version of apple brandy
 Aguardiente - Spanish version of Kummel - Caraway seed flavor predominant
 Grappa - Italian version of brandy
 Pisco Brandy - Chilean brandy
 Smetana - Green vodka
 Parfait Amour - Another version of Creme de menthe
 Faller Cress - Another version of chantrelle formula secret
 Benedictine - Made in northern France by Benedictine monks - Around 1860
 Chartreuse - Another brandy of religious origin coming from Southern France
 near marseilles and later made in Spain

Absinth - not sold in U.S. - used in Paris
 in U.S. of - "Woodward" -
 4. Applicant has made the following allegations and the following information is desired, with

Obtain "Mrs. Boston's Bartenders Guide"

2. Address of applicant:
 3. Applicant desires:
 as
 to enter the Philippines for the purpose of
 the alien named:
 Information as indicated is desired to enable this office to reach a decision in the visa case of
 1. Name of applicant:

FOCKINE - French liqueur
 Great Brandy
 Blackberry
 Cherry
 Blackberry
 Vintage Hawaiian Branded

LONDON EGG OR
 Hot Ice Cream
 1 qt. Vanilla Ice Cream
 2 qts Chilled Strong Coffee
 1/2 qt Rum
 Red Lion Cocktail
 Don 1st Prize at Cocktail mixing Comp. at Manila.
 1/3 Grand marnier 1/3 Lemon juice
 1/3 Gin 1/3 Orange Juice
 To the COMMISSIONER OF IMMIGRATION

Baked plain Sugar
 Honey, cinnamon &
 nutmeg
 Place 1 baked apple in tall
 glass - Add 1/2 cup brandy
 1/2 cup heavy cream, 1/2 cup
 milk to yolks - Stir - Fold
 whites over top, sprinkle w/
 nutmeg - Serve
 chilled punch glasses.

7. EGG NOE
 Divide yolks & whites 12 eggs - Beat separately
 Add 1/2 fine sugar to whites - Stir in 1/2 C. Jamaica
 Rum - Add slowly 1 qt. Sea grams V.O.; 1 qt
 Heavy cream, 1/2 qt. milk to yolks - Stir - Fold
 whites over top, sprinkle w/
 nutmeg - Serve
 chilled punch glasses.

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila, , 194.....

To the AMERICAN CONSULATE

at PHILIPPINE DISHES

PANCIT MOLO - (Soupy)
" CANTON - (DRY) Noodles not fried

In reply to your inquiry overleaf, the following information is furnished:

CHICKEN, TUNA, SHRIMP 1/2 C Butter in large saucepan & when melted add 2 tbsp. finely chbd. onions & 1 small tart apple, peeled & chbd. Cook 2 mins but do not brown (use lid). Add 2 tbsp. heavy cream & cook 1 min., stirring constant. The cooking of curry before the liquid is added (under) flavoring. Mix 1 tbsp. flour with 1/2 cup milk & 1/2 cup salt & 1/2 C milk. 2 inches small pasta - add to curry mix & simmer 5 min. - Add 1/2 cup of milk & 1-2 coconut milk (from can) if you want (cannot in milk). Simmer constantly to avoid lumps - Cook slowly about 25 min.

Add contents 2 cans (7 ounces solid) of tender light meat, drained & sep. small large plates. Simmer until heated thru. Serve w/ Ringed boiled rice & steamed rice - serve w/ condiments.

Note: BRITISH SERVE A COLD MEAT DISH AT SAME TIME, VIZ - HAM, BEEF, LAMBS ETC.

FIESTA! Steamed rice, heavy sweet chow. syrup - Mix thoroughly. Bake - serve w/ rice crackers.

FRIDAY MATINISING DULCE Roll Graham's crst w/ butter & 1/2 cup sugar on w/ 1/2 cup raisins mixed dried marshmallows nuts - pinch of fine macaril seeds at this, white sugar, 1 ball each 3" filly roll - spread outside w/ Guava jelly & dust w/ shredded coconut - Chill - Slices.

FRIDAY AT Bakes strips coconut in oven
ONE CASTLE 1/2 cup milk, 1/2 cup Cond. Milk, 1/2 cup Raisins, 2 eggs H.B. & 1/2 cup sugar, 1/2 cup Raisins - 1/2 C Butter - Wraps in cabbage leaves - Simmer highly seasoned tomato sauce & note - Serve w/ steamed rice - 2 inches w/ peachay leaves.

MACARON SALAD Mix meat of avocado w/ 1/2 cup oil, 1/2 cup diced onions, pepper, coconut shredded & whpd filly - nuts - Seasonal Peachay leaves

LOG SUSIVO AT PESCADO Smiley potatoes, add salt & 1-C Shrimps w/ 1/2 C Sauce - Cook mould into small ball - Flatten on 1/2 C oil & fry.

CONDIMENTS	
7. FOR CURRY - VALENCIANA	8. Cheese (croutons) toasted
Mustard Pickles	Pastilles
Chow-Chow	Rice Ketchup
Bell Pickles	Grapefruit
Sweet Pickles	All Beans
Picallilla	Cassava
2. Indian Pickles	Bread Crumbs Finced
Bready Butter Pickles	Peanut
Jerkins	Walnuts
1. Chutney-Mango	7. Peanuts
" Tomato	Almonds
" Mixed	Banana
Chili Chutney	Pistachios
Apple Chutney	Cashew
3. Pickled Walnuts	Tomatoes
Devilled Eggs	Apricots
Salted Eggs	Beans w/ Brown Raisin
4. H.B. Egg Chpt	10. Chd Mushrooms
Pickled Egg chpt	Bananas Chpt
Peppers, green chpt	Noodles
17. Horseradish	Cabbages
Chili Sauce	Apples
5. Cheese Grated	21. Peppers Red
Mustard - Dry Wet	Chow Chow
6. Bombay Auck Fish	Radishes
Apple sauce finely chpt	11. Carrots
7. Salted Cherries	Carrots
Salted Beans	Potatoes Shoe String
Cole Slaw	Olives - green, ripe, stuffed, garlic
Condensed Citrus	Raisins - Finced Baked
Smashed Bananas	13. Cocktail Sauce Finced
Candied Ginger	14. Cracklins Chpt
Watermelon kind Pass.	Lemon Segments
Mint - Chbd	Orange
Anchovies & Paste	15. Sugar Mint Paste w/ lemon drops
19. Soy Sauce	Cracklins, Spiced
18. Worce Sauce	16. Lembo Juice
2. Saggi Sauce	Preserved Citrus
A-T Sauce	Salt
20. Chili Sauce	Peas - Corned
Vinegar	P. Nut Butter
Thousand Isl. Ac.	Olives Oil
French Dress.	Sweet Peas, Prunes, Apricots
Primo Whip	Eggs
8. EM PANCIDA	2-C Tuna
DE PISCADO	1/2 C Chd Sweet Pickles
1 Chpd Onion	1/2 C Chd Olive
2 1/2 C Mayonaisse	1/2 C Raisins
2 1/2 C Chd Olive	1/2 C H.B. Eggs
1 Chpd Onion	2 1/2 C Mayonaisse
2 1/2 C Chd Olive	2 1/2 C Chd Olive
1 Chpd Onion	2 1/2 C Chd Olive
2 1/2 C Chd Olive	2 1/2 C Chd Olive

-ANSIT 1-C. Chpd Pork 1-C Chpd Chicken
 2 Small Onions 1-C Mongo Bean Sprouts 1-Can
 anchovies 1-Chpd Cabbage - 1-Can
 sautee meat, onions, peppers & garlic - Cook
 10-15 minutes in chicken stock - Add
 meat & other ingredients - simmer until
 well done - Serve w/ Rice.

15 **ADOBO** - Crush 8 Buttons garlic & place in
 cup hot H₂O - Slice 2# Pork (place
 in pan & braise in fat. Add 1 tab black
 pepper - Add 1/2 C. Wine and 1/2 C. Soy sauce
 Add garlic - simmer until good done -
 Sir. Heres. Soiled. Cabbage. Soiled. green
 string Beans - Rice
 NOTE: May use chicken, Beef in lieu of Pork.

ARROZ A LA VALENCIANA Boils Bone Chicken Dice Pimientos
 (cut in small pcs) Pepper, onions
 Caraway (if available) or Hammy - diced ham
 Bacon Fried green onions chkd peas 1/2 Eggs
 Add ingredients to rice & mix w/ 1/2 C. Milk
 Sauce & 1/2 C. Tomato Paste - 1/2-C Milk
 and desired amt. steamed Rice - mould
 into loaf & bake until solid, but not dry.
 Serve w/ desired curvy condiments -
 Page 33

16 **LUMPIA** Make dough 1/2 Rice Flour 1/2 Cassava
 Flour (Tapioca) Salt water & short
 ening - Roll out paper thin cut 6" squares
 & fill w/ following (Roll) mix:
 1 # of Beef 1/2 # Chicken 1/2 Pae
 2 # of Pork 1/2 Ham & cooked green
 peas 1 Mongo bean sprouts, garlic, sppd
 onions & green pepper - S + P.
 Push ends & fry in deep fat - drain
 on paper or in shallowest - Lumpia
 may be fried or Boiled.

ARROZ A LA CURANA 1 1/2 # of Hamburger 1/2 C Pimientos
 1/2 C Raisins 1/2 C Tomatoes
 1/2 C (or 1 small) 1/2 C and 6- eggs 54°
 1/2 C (or 1 small) Fried
 Fry Hamburger & other ingredients - Place on
 paper & fry until cooked w/ Roll steamed Rice
 Place poached eggs on top of hamburger
 mix & place sliced pimientos between
 eggs & rice - Place fried bananas on
 top like spokes of wheel.

17 **GATO** Grate coconut squeeze out thick
 milk - Mix this w/ coconut water -
 grate moist may be scalded if desired
 return of duplicate copy of this inquiry
 use in cooking vegetables

WINEONE 1 1/2 # fish per person 1 tab pepper
 1 onion chpd 1 bunch potato
 1/2 C Fried Potatoes 1# Cabbage 6-beets 1
 2 Carrots 1 Banana per person - Cook
 separately in gats & when near done
 add fish w/ placing ex top vegetables
 all and - Serve w/ Rice.

18 **RICE CAKES** Mix 3/4 Rice Flour
 1/3 Cassava Flour (Tapioca) 3 egg yolks
 well beaten - 1 tab sugar - 1/2 C Evap Milk
 Salt - 1/2 C Butter - Cut butter in 8
 after sifting - Add other ingred. & knead
 into soft pliable dough - Roll out paper
 thin - Cut 5-6" circles - Bake hot oven
 1/2 hour - Sprinkle w/ granulated
 sugar.

-MILKED Boil yellow squash & sweet
 potatoes in gats. Season w/ ginger salt
 and onion - Thicken w/ corn starch -
 sweeten w/ Brown sugar or molasses
 serve as desired w/ whip cream & Rice
 or hot. Add Shredded Browned coconut
 on top.

19 **CLISADA** Steam cabbage, potatoes, spring onions
 pickay or celery string beans, peeled egg plant
 Boil Beef & Pork - making flesh
 the alien named
 Info as indicated is desired to enable
 to reach a decision in the visa case of
 at Manila:
 To the COMMISSIONER OF IMMIGRATION

191 **LEMON** Fry Papaya raw - Papaya & Lemon Jam
 1/2 Tab. Jelly - (meat)
LEMON Dice beef & Pork - Braise in
 fat - Bacon fat - Boil yellow squash
 & sweet potatoes in gats until well done
 add chkd beef, onion, peppers & garlic
 add meat & simmer 15 minutes

20 **BAKED COCONUT NUGGET** Saw off top 3 coconuts scrape
 out 1/2 of meat & shred - Mix w/
 stewed white chicken meat, Roasted almonds
 shredded ham, Chutney, Raisins, onions, garlic
 & Pickay chpd - Mix w/ Bread crumbs or Rice
 & Mellis sauce w/ Tomato & coconut milk comp
 cover w/ grated cheese - Replace top seal
 & bake in pan w/ water in
 bottom 1/2 hour

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila, _____, 194_____

at Jelly - Potato Sticks
Lentils - Cashew and Jelly - Potatoes
Green mango Pineapples
Custard Papaya Salad - Cook green Papaya

AMERICAN CONSULATE
at HOR. DE OUVRES - CANAPIES
SANDWICH SPREADS

In reply to your inquiry overleaf, the following

information is furnished:

- 1. Nut butter: Antney & fried chpd. Bacon.
- 2. Fried chuffed Beef rolled around Phil. Cr. Cheese
- 3. Nut butter, fried chpd. onions scraped in Bacon
- 4. Hot slices, like chpd. Bacon, using Phil. Cr. Cheese
- 5. minced bread - spreaders Biscuit Bnds.
- 6. May stuffed w. Roquefort cheese, minced
- 7. onion & Mayonnaise
- 8. Hot cheese fluffed up w. apple butter
- 9. Hot cheese, mixed w. Phil. Cream Cheese &
- 10. milk cream, horseradish, mustard, egg, & chp
- 11. onion, celery, & anchovy - sandwich spread
- 12. to fill Biscuits.
- 13. Biscuits - Cheese - Roquefort - Mayonnaise
- 14. Nut butter w. P. Nut Butter w. beaten whites
- 15. of eggs - S+P.
- 16. Cheese filled pears or dates between w. about
- 17. enough dip the melted cheese - on slices of cheese
- 18. in soft dried Bacon - skewer w. toothpicks
- 19. Bake like Boston crop.
- 20. Soft dates w. P. Nut Butter dip melted cheese
- 21. Bananas w. denilled nut " " "
- 22. Soft dates w. P. Nut Butter w. chip Beef & Phil. Cheese
- 23. Soft dates in lines cut thin - Fry
- 24. Apple w. P. Nut Butter (Before Frying)
- 25. H.B. (P. Nut Butter w. apples)
- 26. Chicken Bacon
- 27. P. Nut Butter w. Bacon Cheese
- 28. Biscuits
- 29. Curry & onion - Biscuits w. egg cheese
- 30. P. Nut Butter, Bacon chpd
- 31. w. chd. w. nut - The Belgium
- 32. P. Nut Butter - Bananas - P. Nut Sugar
- 33. Banana chpd - Raisin - Indian
- 34. P. Nut Butter mashed Raisins

- 1. **BENGAL TIGER** - 1 Jigger Scotch or Bourbon
1 Tbsp Honey - Filled glass Chd Ice
Fill glass w. green coconut water
- 2. **BAKED COCONUT** - Remove water Refill, Nut Butter
Raisins, walnuts, graham Crs
Cream - heat 1/2 B. in oven
Steam chd w. chd.
- 3. **COCO HONEY** - Grate 3 coconuts - squeeze out heavy
milk - Boil w. brown sugars or molasses to
thick consistency - add little H₂O and enough
vanilla to flavor - If desired, grated co-
conut meat may be added for body - Excellent
on Ice cream & Waffles etc.

Suggestions: Miscellaneous

- OYSTER PLANT (SALSIFY)
- BANANAS - CHEESE - QUAVY Jelly (Garnish)
- Egg-Custard w. Butter catch Syrup (")
- Fried Egg Plant w. Cheese Sauce - 4 Eggs chpd
5 eggs - P. Nut Butter - S+P
- A. **SAVORY BOILED EGGS** - 5 Egg Cream - Crumpets -
5 top grated cheese - Serve in Indiv.
Pyrex. Pudding Dish.
- Dried Apricots Fried in butter
- TRY: Porky Noodles - Beef Back Boy
FOO YEUNG Omelette
- P-Nut Butter - Banana Bread Pudding
(Chopped or shredded Coconut & Sweet Potatoes)
w. Marshmallows & fry.
- Baked Carrots then mash w. P. Nut Butter
re-bake Top w. Marshmallows & nuts
- Plum dumplings - Use Jap or Green Gage
Plum & Bait in dumplings Batter - Dip in
melted Butter & Roll in Grated Cheese.
Cinnamon or P. Nut Sugar
- apple dumpling w. H. Sauce
- Stuff chicken w. orange sections, chopped nuts,
ph-soaked Raisins & dates mixed w. Cond
Milk boiled 1/2 hr.
- Syrup for Waffles - Hot Cakes - 1/2 pt White Rice
1/2 pt Whorn - 3/4 pt P. Nut Butter w. H. Butter
1 pt Water, place in sauce pan & steam until
thick.

Notes on Fish - U.S.A.

Seafood
 2 ome - 2 eggs, milk 2 eat - Cocktail or half shell
 Cherry Bones
 Bloodicks - pronounced baby duck
 Scallops & sweet corn
 all other clams, steam & use in chowder
 Abalone (Steak) - San Francisco
 Scallops " "
 Hot Potatoes - " "
 Omelette - " "
 Omelette - " "
 Fried Crawfish - " "
 (see p. 12)

Rich spiced soup
 or
 Rice - 2/3 cup
 Fried in Butter

Spongy Cake

1. WAFFLES
 2 egg yolks 2 egg whites
 1 C. Flour 1 C. Flour
 1/4 cup Lemon Juice 3/4 C Hot Milk 1/2 cup l. powder
 1/2 cup sugar 1/4 cup salt
 Beat yolks until thick, add sugar gradually
 & beat, add milk, lemon juice & sifted
 dry ingredients - mix thoroughly - fold in
 egg whites beaten stiff - beat well - if too thick
 dilute w cream - Fry as waffles.

2. WAFFLES
 1 3/4 C Flour 1 1/2 C Milk
 3/4 cup B.P 2 eggs
 1/2 cup Salt 2 tbsp Butter melt
 Mix salt dry ingredients - add milk gradually
 & egg yolks well beaten - dash vanilla
 or other flavoring. Fold in egg whites
 beaten stiff - mix well. Fry as waffles.

IMMIGRANT-STATUS INQUIRY

PHILIPPINE IMMIGRATION Form No. 6

36

AMERICAN CONSULATE

at

194

To the COMMISSIONER OF IMMIGRATION
 at Manila:

Information as indicated is desired to enable this office to reach a decision in the visa case of
 the alien named:

1. Name of applicant: _____

2. Address of applicant: _____

3. Applicant desires _____
 as _____

to enter the Philippines for the purpose of _____

4. Applicant has made the following allegations and the following information is desired, with
 return of duplicate copy of this inquiry: _____

BUREAU OF IMMIGRATION

Manila, _____, 194_____

the AMERICAN CONSULATE

at CHINESE DISHES

In reply to your inquiry overleaf, the following information is furnished:

7. BEEF STEW 2# Beef, 1/2 C Soy, 4 Potatoes, 8 Onions, 1 green Peas, 1 bunch Celery, 1 Onion, 1 C Mung Beans, 1 C Mung Beans

Cut beef into 1" cubes, soak in cold H₂O 1 hour. Place in saucepan - Add 1/2 C Soy, Spring onions, ginger - Simmer 1 1/2 hours. Add mung beans, peas, potatoes in liquid add remain. Beef cooks about 15 mins - Add meat & serve.

8. EGGS & RICE 3 eggs, 1 Bowl Chicken, 1/4 C Wine, 2-3 Bamboo Shoots, 3 top 4 Soap, 2 slices Ham

Beat eggs, mix with 1/2 C water & pour in hot oil. Add Boiled Rice, Dry & Veggies - Slice into 1" x 3" add to soup & heat - Serve w/ fried Onions. very hot.

9. FRIED PORK CHOPS Have chops cut thick 1" or more - Cut slit must be done for 1 1/2" pocket. Make stuffing chopped onions, veg, & sage or Apples butter, P. salt butter, N.B. Eggs & peppermint Red Hot Candy, Cinnamon, nutmeg, orange, bean sprouts, peach & lemon (slices) Baste w/ sauce.

10. FRIED CHICKEN Boil chicken, cut meat off bone (and off) in 1" strips. Roll in egg batter. Roll in strips of salted flour. Fry in small pieces in deep fat. Fry in skewers - Fry in deep fat. Fry w/ vegetables & sprouts, fried, serve w/ pork, ginger, onion, pepper all chpd finely Simmer in gravy.

11. CHICKEN GRAVY Make chicken stock from bones, soy gilllets - onion and ginger - Season w/ salt. Simmer 1 1/2 hrs. Add thickened w/ bean flour - Send over hot - Sec.

12. BIRD'S NEST SOUP Cut 12 Chinese black mushrooms in quarters - Slice thick 6 water extract & 1/2 C Bamboo shoots. Boil 10 mins in reduced soup stock - Add 2 beaten eggs & slice white chicken meat - season w/ pepper & salt - Serve hot.

7. FRUIT-NUT ROLL Roll 1/2" sweet pie dough 6" x 8" - place 1/2" layer wide of gnd mixed nuts on end of strips. Roll dough over to cover - Form slight concave seal end - put layer chpd mixed fruit - (dry stewed or fresh fruit. Alternately fruits w/ nuts - Bake in slow oven - serve in glass w/ whipped cream or crushed Banana Sauce.

8. SHRIMP IN BATTER 1/2 C Shrimp, 4 eggs, 3/4 C Sherry, 1/2 C Puffed Wheat, 1/2 C Soy Sauce, 2#lard

Parse 3/4 C wine & salt on shrimp & let set 1 hour. Make batter egg beaten, flour - Dip shrimp in batter & fry in hot lard - Dip shrimp in soup when eating.

9. RICE (CHINESE STYLE) Soak Rice 1 hr in warm H₂O. Drain & place in boiling H₂O. Cook 12 to 15 mins. Remove drain flush w/ cold H₂O put in dry pot add 1/2" water place on back stove & steam for remainder cooking period. Well cooked & fluffy.

10. FRIED PORK BALLS 1/2 # Fresh Pork, 1 C Flour, 1/4 C Soy, 3 eggs, 1/4 C Chinese Wine, 1 Bud Garlic, 1 top Red 1#lard, 1/2 top black Pepper - Salt - Sugar

Chop meat fine - Add chpd garlic, wine, soy, sugar & flour & whites of eggs - Roll in small balls - Dip in egg batter, beat well, salt & pepper - Fry w/ chpd onion in deep fat.

11. SWEET SOUR PORK & SPARE RIBS 1# Pork spare Ribs, 1#lard, 1/2 C Sherry, 2oz Beans flour, 1/2 C Sugar, 1 C lard, 1/2 C soy

YUNG-JU-ROE 1 C lard, 1/2 top minced ginger Root

Cut spare Ribs in 1" pieces, wash dry and blot - dip in egg batter & bean flour - Fry in lard until golden Brown - Remove drain all grease but 20 top - Place Ribs, salt, wine, sugar & balance of flour - Add 1 C H₂O & simmer until sauce is thick - Serve w/ Boiled Cabbage, celery, Beans sprouts, mushrooms flavoured w/ ham stock, also Fried Rice - Fried Noodles & Shouguin.

17. CREEF FOW STEAKS
 1/2 C Beef 1/2 C Pork 1/2 C Beans
 1/2 C Onions 1/2 C Bamboo Shoots
 1/2 C Mango Beans 1/2 C Celery
 1/2 C Soy 1/2 C Butter
 Little H₂O
 Braises beef, onions & butter in butter
 This balance veg & seasonings simmer in slices
 head crest seasoned together deep fat - Spread
 veg. 1/2" thick - Serve w/ mushroom sauce

18. MUSHROOM SAUCE
 2-C Cpd Mushrooms 1/2 C Cream
 1/2 C Chives 1/2 C Onion
 1/2 C Soy 1/2 C Butter
 Add milk and simmer 10 minutes add
 other ingredients, if necessary cream flour
 to thicken - Cook stirring until creamy

19. AMOY SHRIMP
 2 H Fresh Shrimp 2 C Butter 4 C Chpd Bacon
 1/2 C Soy 1/2 C Onion 1/2 C Shallot
 1/2 C Peppercorn 1/2 C Peanut
 Cut off tops peppercorn, soap part - Mix all
 ingredients & chill before baste w/ Soy sauce
 Bake in casserole - Serve w/ mushroom
 sauce. Garnish w/ sliced tomatoes

20. CHINESE TAMALES
 (Tung Tse SHANTUNG)
 minced on gnd ham, salt & pepper
 bean flour, egg whites & milk
 w/ brown sugar & butter - add
 gnd peanut oil
 Take glutinous rice, mix w/ bean flour
 form into triangular shape 3" d fill
 w/ above mix.
 Wrap in cabbage leaf & steam in soy
 sauce, water & vinegar

21. FRIED RICE
 Take desired amt, steamed Rice
 & add following finely chpd.
 Shrimp Sliced Ham Onions Chicken
 Mango Apples garlic Celery Mushrooms
 Mushrooms Bamboo Shoots Sprouts
 Fry w/ Soy Beans in deep fat until crisp
 salt well, serve as called peanuts

22. SWEET SAUCE
 1-C Sweet Wine 1-C Water
 1-C Vinegar 1/2 C Salt
 2 Tbsp Cornstarch
 Place ingredients in skillet w/ 1 Tbsp butter
 bring almost to boil - Simmer 30 mins
 over slow flame - Serve as desired

23. CHICKEN W/ WALNUTS
 1-C Calif Walnuts 6 mushrooms
 1-C sliced Chicken 2-Tsp Soy
 3 Tsp. Land. 1 Tsp Sugar
 1-C milk 1 Tsp Sherry
 Ingredients in deep fat at 400° w/ paper - Reheat
 for 10 mins add 2 mins add flour, salt
 w/ walnuts & mushrooms - Milk Simmer
 10 mins add walnuts & continue cook
 10 mins - Serves 4

24. PAN-FRIED SOY BEANS
 Boil cup w/ roasted peanuts
 in milk & butter - Add Sherry - before adding
 soy honey add dash soda & cook
 10 mins until creamy - Add SP

17. CREEF FOW STEAKS
 1/2 C Beef 1/2 C Pork 1/2 C Beans
 1/2 C Onions 1/2 C Bamboo Shoots
 1/2 C Mango Beans 1/2 C Celery
 1/2 C Soy 1/2 C Butter
 Little H₂O
 Braises beef, onions & butter in butter
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 w/ brown sugar & butter - add
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 Mango Apples garlic Celery Mushrooms
 Mushrooms Bamboo Shoots Sprouts
 Fry w/ Soy Beans in deep fat until crisp
 salt well, serve as called peanuts

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 1-C Sweet Wine 1-C Water
 1-C Vinegar 1/2 C Salt
 2 Tbsp Cornstarch
 Place ingredients in skillet w/ 1 Tbsp butter
 bring almost to boil - Simmer 30 mins
 over slow flame - Serve as desired

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila, _____, 194_____

To the AMERICAN CONSULATE

at CHINESE DISHES

In reply to your inquiry overleaf, the following information is furnished:

MANDARIN SALAD 3/4 C Collared pork, 1/2 C green pepper, 1/2 C ground beef, 1/2 C Pineapple, 1/2 C Pork, 1/2 C Lemon Juice, 1/2 C Mayonnaise, 1/2 C White Dressing. Cream all ingredients after chopping finely. Cook cut. Pickle tomatoes. Stuff & cook. Top with Roquefort cheese - Chill on lettuce bed.

GLAZED DUCK Place in shallow pan 4 tbsp Butter, 1/2 C Honey - 1 tbsp brown sugar, 1/2 C Apple jelly - Place over low flame - Add 1/2 C lbs of sliced or Roasted Duck cut in 1/2 inch pieces - Cook slowly turning constantly until glazed.

LAMB 1/4 Lamb, 2 tbsp Olive Oil, 1/2 lb minced Onion, 1/2 C Soy, 1/2 C Green Peas, 2 onions sliced - Heat oil & add lamb & onion - Cook until meat light brown - Add balance and simmer until well done - Serves 4.

TEA EGGS 10 eggs, 4oz Soy, 3oz Red Tea, 1/2 tsp salt. Fill kettle with Soy, Tea, H₂O add salt - Boil - Eggs in water until cooked - Remove eggs - Crack shells - do not remove from shell - Reboil until eggs are hard.

WILD DUCK 2 ducks - 1 C Bean Sprouts, 1/2 C Pork, 1/2 C Pork stock, 1/2 C Butter, 1/2 C Shrimp, 1/2 C Raisins. Chop all ingredients. Simmer 4 milk w/ rice. Stuff ducks - Rub outside w/ oil - Roast - Baste w/ Soy Sauce while Roasting.

Red Kidney Beans Red Kidney Beans, garlic, Brown sugar, 1/2 C ground beef, w/ grated kind - 3/4 P. all spice - Boil beans - mash - add sugar & water - Boil - add Lemon kind. 4 bottles of beer fermenting.

DEVILED MEAT 1# Beef, 1/2# Sausage, 1/2# Onion, 1/2# Pork, 1/2# Soy, 1/2# Butter, 1/2# Cayenne, 1/2# Bitter. Minced onions, half pork, 1/2# Soy, 1/2# Butter, 1/2# Cayenne, 1/2# Bitter. Fry onions, add other ingredients - Beef & pork - Cook until well done by simmering over slow fire - After cooking ground & mix w/ uncooked Bamboo shoots, chilled.

PORK TENDERLOIN 1/2# Pork tenderloin, 1/2 C Soy, 3/4 C Sherry, 1 onion sliced, 1/2 C Sugar, 2 C Soup Stock, 1/2# Ham, 1/2# Bean Flour, 1/2# Onion, 1/2# Ham. Cut pork in 1" x 1" x 1/2" Soak in Sherry 2 hours - Remove, dredge dip in Bean flour - Fry in butter - Fry all other ingredients w/ soy - Add to Tenderloin & simmer in Sherry 30 mins - Serves 3.

CHOW MEIN Spaghetti or Egg noodles - Cook & done in Chicken Stock - Remove drain - Make egg batter add 1-C finely chkd shrimp. Place butter in skillet - Heat 1/2 cup noodles straight, place in grease, add shrimp, pinch celery salt, onion salt & pepper. Fry in another skillet place fried pork, Beef, chicken, ham, chkd onion, bean sprouts, asparagus, bamboo shoots, peppers & 1/2 cup of mushrooms. Fry in hot grease - Make gravy after 2/3 are done - w/ soy sauce, 1/2 cup & liquids of 2 above meats, add mushroom & gravy. Serves w/ steamed or Fried Rice, Salted chkd fried nuts.

FO YEUNG OMELET Make omelet - add & fold in Mushrooms, chkd shrimp, celery, 1/2 cup ham, fried onions. Fry egg add 1/2 cup Cream & fry until golden Brown. Serves 1 B.P.

MOON CAKE Make sweet cookies, stiff batter mix ground ingredients together in thick paste - Add to cookie mold - 13 kinds (fruit) - 13 kinds (nut) - Avoid Citrus & egg yolk - Add 1/2 cup cinnamon & 1/2 cup oil. 2 tbsp butter, 1/2 cup nuts - Mix well - fold fruit etc into 1/2 cup nuts or 1/2 cup mushrooms - Roll with dough & fill 3/4 full w/ mix. Top w/ whipped cream, flavored w/ 3/4 cup sugar & cooled.

MEAT LOAF | Pork, Beef, Pork, chicken
 Onions - 3/4 C | Ham & shrimp & ground
 1/2 C P-nuts, 1/2 C cheese, fry
 in butter in skillet 5-10 min. Cook w/ meat stock
 (small kind) - get to 15-25%
 Cook - mix meat & veg. w/ egg crumbs
 & eggs well mixed - put in crock
 & cook w/ meat stock - 2 hrs
 1/2 C string beans, 1/2 C mushrooms
 1/2 C onion, 1/2 C carrot - Cook
 in water & meat stock - Season w/ salt
 & soy. Makes about 1 1/2 lbs. by grinding
 veg. w/ meat stock - Boil 10 min
 in meat stock. w/ fry deep fat

CHINESE
 2# Beans 2# Cabbage 1# Carrot
 1# Meat 1# Chicken 1# Beef
 1/2# and chicken 1/2# and Ham - 2# mushrooms
 1# C string beans 1/2 C Mungo Bean sprouts
 5-10 min. (Makes diff biscuit dough - Cook
 in water & meat stock - Season w/ salt
 & soy. Makes about 1 1/2 lbs. by grinding
 veg. w/ meat stock - Boil 10 min
 in meat stock. w/ fry deep fat

CHOP SUEY | 1 1/2# Beef-chicken 1# Bamboo
 shoots
 1# mushroom 1/2 C Mungo Bean sprouts
 1 stalk celery chpd 1 onion chpd 1/2 C chpd
 Green Beans 2 peppers chpd 2 tbs. Parsl
 2 tbs. Soy 1 tbs. Bru Sugar - 1/2 tbs
 and ginger - Chop all fine - do not mix
 veg. with peppers & mushrooms in
 hot fat - add celery bamboo shoots &
 beans - Stir for 1 min - Remove
 place meat in pan & fry w/ soy
 for 15 min - Add vegetables &
 Simmer until done - Mix all together

CHICKEN IN SOY | Chicken baked or roasted basted
 w/ soy sauce very good. Soaks
 chicken overnight in soy sauce
 when broiling add fried pork
 for flavor.
 Note: Chinese makes special effort to com-
 bine flavors; Cabbage & Pork - Bamboo
 shoots & Mungo Bean sprouts & vegetable alone.

EXCELLENT CHINESE RECIPES
 The Chinese Festivals Board
 By Communist Bank at
 Pub by: Hennis Vetch - Peking China
 AMERICAN CONSULATE

37. CHICKEN | Cut chicken strips 1/2" x 2"
 WU DUNG | Remove heart, liver, etc.
 Make Pick, batter eggs & crisp crumbs &
 butter - Mix w/ meat to absorb batter
 Cook 30 min
 Ground liver, heart, etc. w/ onions
 mushrooms, add flour & butter, fry
 make into gravy & sauce
 Fry chicken in hot fat until done
 Remove & drain
 Parsl pushed in chicken stock
 remove heart & liver etc. w/ onion
 over to dry
 Cut cabbage long strips, dip in
 egg, crisp batter - fry
 Steam bamboo shoots, mungo
 bean sprouts, celery, peppers & onions
 garnish & serve until done.
 In butter, Soy, Ho.
 To serve: Place sauce in bowl
 place fried chicken on bottom then
 other vegetables then cabbage -
 Top layer of noodles & add Soy, Butter
 & mushrooms in gravy over entire
 dish - serve hot

4. Applicant has made the following allegations and the following information is desired, with return of duplicate copy of this inquiry:

38. CHINESE DELICACY | Watermelon or squash
 seeds fried in oil, salted
 to enter the Philippines for the purpose of as

39. ALMOND PORK | Braised diced pork in
 butter - Sauté 1-C Blanched
 Almonds - 1/2 C Onions, chpd fine
 1/2 C Celery - diced 5-10 min
 1-C Cream of mushroom soup w/
 flour to thicken - Simmer 30
 min - Just before serving
 from fine add 1 tbs. Sherry
 1. Name of applicant:
 2. Address of applicant:
 3. Applicant desires
 at Manila:

40. CHICKEN W/ VERMICELLI | Fry 1/2# Vermicelli in 2 tbs
 1/2 C grated onion, Celery 1/2 C Pepper &
 bit garlic - Cook 1 painted chicken which
 has been boiled until 1/2 done & fried -
 Add 1 can tomatoes - 1-C Peas 1/2 C Carrot
 1/2 C Fried Cabbage 5-10 min 2 tbs. But.
 Simmer until done - Add Sherry - 40.

IMMIGRANT-STATUS INQUIRY

1. Milk 2 cups
 2. Flour 1 cup
 3. Sugar 1/2 cup
 4. Butter 1/2 cup
 5. Eggs 2
 6. Vanilla 1/2 tsp
 7. Salt 1/4 tsp
 8. Baking powder 1/2 tsp
 9. Shortening 1/2 cup
 10. Apples 2
 11. Raisins 1/2 cup
 12. Walnuts 1/2 cup
 13. Pineapples 1/2 cup
 14. Bananas 1/2 cup
 15. Oranges 1/2 cup
 16. Lemons 1/2 cup
 17. Limes 1/2 cup
 18. Peaches 1/2 cup
 19. Plums 1/2 cup
 20. Apricots 1/2 cup
 21. Cherries 1/2 cup
 22. Raspberries 1/2 cup
 23. Blackberries 1/2 cup
 24. Strawberries 1/2 cup
 25. Blueberries 1/2 cup
 26. Currants 1/2 cup
 27. Grapes 1/2 cup
 28. Pears 1/2 cup
 29. Quinces 1/2 cup
 30. Dates 1/2 cup
 31. Figs 1/2 cup
 32. Kiwis 1/2 cup
 33. Mangoes 1/2 cup
 34. Pineapples 1/2 cup
 35. Oranges 1/2 cup
 36. Lemons 1/2 cup
 37. Limes 1/2 cup
 38. Peaches 1/2 cup
 39. Plums 1/2 cup
 40. Apricots 1/2 cup
 41. Cherries 1/2 cup
 42. Raspberries 1/2 cup
 43. Blackberries 1/2 cup
 44. Strawberries 1/2 cup
 45. Blueberries 1/2 cup
 46. Currants 1/2 cup
 47. Grapes 1/2 cup
 48. Pears 1/2 cup
 49. Quinces 1/2 cup
 50. Dates 1/2 cup
 51. Figs 1/2 cup
 52. Kiwis 1/2 cup
 53. Mangoes 1/2 cup

17. DIME BRAND Cond. Milk & Borden's Steapens
 Short Eagle Brand.
 18. BIV. BRANDS from U.S. Cond. House 25¢
 wooden head 3¢ lb.
 19. CHICKEN LEGS 7 fat. unsalted delicious broth
 20. NEW HAMBURGER 1 Make egg and dough - Roll
 thin cut 2" strips 5" long. Place mil. of ham-
 burger, egg, onion, flour & Pickle. Roll into stick.
 21. OCEAN BREAD 4 oz. smoked salmon, canned
 mackerel, canned tuna, canned shrimp &
 crabmeat, chop & mix. Add pieces of lemon;
 2 tbs. catsup, 1 tbs. Tabasco Sauce - India
 Relish - Salt. Roll thin egg washes for deep fat.
 Place in fried pan - 10
 22. OCEAN LOAF Use above ingredients add K.B. eggs.
 Cook 8 oz. oatmeal - add 4 mix w flour to thicken
 23. THROVER
 Makes humover sandwiches, fill boiled beans
 & sweet potatoes, grind and mash add sugar
 cinnamon & nutmeg w. l. Milk Butter

1. Slice very thin, white, graham, whole
 wheat, Raisin Bread - Toast on 1 side
 2. 1st Layer - Ham & pieces of cheese
 3. 2nd Layer - Jam, nuts, Fruit Butter
 3. 3rd Layer - Cheese & sliced apple
 Cover top w. Fruit Butter & bake in oven
 & toast - 1

3 decker -
 1st - Layer of and steaks
 mixed w onion
 2nd Layer Apples sliced
 Sprinkled w sugar & cinnamon
 3rd Layer Chopped fish, corned
 w chili sauce. Raw -

1. Take loaf French Bread
 Cut off ends saw perpendicular doughy
 Panth. Butter, slices browned
 Sugar & honey on sides - Fill
 with warm Baked Beans & Relishes oven - food
 10 min @ 250° - Eat in hands.

2 cups gnd. Sapiocca (Cassava)
 Flour w cornstarch when fried
 around in pie, collier, to prevent
 becoming soggy.

1. Corn Meal, Rye Meal, graham
 meal, Oatmeal (ground) and Bran
 should be mixed w other dry ingredients
 without sifting it. Dietetic value lies in making
 2. Bran Cereal
 3. Soy Bean Meal
 4. Cereal Meal

17. DIME BRAND Cond. Milk & Borden's Steapens
 Short Eagle Brand.
 18. BIV. BRANDS from U.S. Cond. House 25¢
 wooden head 3¢ lb.
 19. CHICKEN LEGS 7 fat. unsalted delicious broth
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 Cook 8 oz. oatmeal - add 4 mix w flour to thicken
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 Makes humover sandwiches, fill boiled beans
 & sweet potatoes, grind and mash add sugar
 cinnamon & nutmeg w. l. Milk Butter

return of duplicate copy of this inquiry:
 4. Applicant has made the following allegations and the following information is desired, with

24. CHINESE HAMBURGER
 Add soy bean flour & Fruit Butter to
 hamburger meat -
 to enter the Philippines for the purpose of
 BROKEN CHOC. COATING
 Hershey Salesman about 1/2% per cent
 when start in Manila
 2nd Flour

25. FLOUR & CEREALS
 Cassava Flour (Sapioca)
 Roman Meal
 Barley Meal
 Cracked Wheat
 Rice Flour
 Rice Meal (Cream of Wheat)
 Buckwheat Flour
 Brown Rice
 Cereal Meal
 To the COMMISSIONER OF IMMIGRATION
 at Manila:
 1. Name of applicant:
 2. Address of applicant:
 3. Applicant desires
 Information as indicated is desired to enable
 the alien named:
 1. Name of applicant:
 2. Address of applicant:
 3. Applicant desires

27. FLOUR - All purpose flour is milled from Spring
 wheat - Bread flour contains more gluten
 and is best for breads, rolls & biscuits -
 Cakes need a more fluffy flour which
 is milled from winter wheat, contains
 more starch & is has less gluten - preferred
 by many - Pastry Flour.

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila, _____, 194_____

the AMERICAN CONSULATE

at ITALIAN DISHES

In reply to your inquiry overleaf, the following information is furnished:

Grease muffin pans w Olive Oil -
Breadcrumbs - Add 1
Egg, Vermicelli & cover egg w Parmesan
bake until done add butter S & P.

Brown minced peppers, onions
in hot olive oil - Add 2 C Tomatoes
Simmer 20 mins.
1/2 C small dried - 1 C milk 2 eggs
with beaten - S & P stir into above. Serve
on Black Bread or Rye toast. Add

Poach egg in slightly diluted can
Tomato sauce & Sherry Wine.
Flavored w garlic, onion & olive oil -
Serve w eggs on Rye toast covered w
crisp crisp fried Bacon - Make Ital.
Salad cut tomato soup & pour over.

1/2 C olive oil 1 tsp salt 1/2 chfd
1 clove garlic 1/2 tsp pepper 1/2 C
Muscadell 3 Red Peppers 1 bunch Parsley
2-C Crabs Meat 1/2 C gnd Onions
Place oil in pan & fry onion, garlic
& parsley. Add Crabs meat, flaked
other ingredients add wine & simmer until
done - Serve w Rye toast.

ITALIAN FRIED CHICKEN - Soak chicken in Muscadell
1/2 C. hot butter. Coat w
flour in Olive Oil - Simmer in wine.

NEW ALA - Fry chicken in olive oil w
parsley, S & P, garlic, Chili.
Lemon & chfd parsley - Stir in tomato sauce
Simmer 10-15 mins.

3 C Rice 1/2 C Butter 2 onions
1/2 C Pork Johnny 1 tbl. Ketchup
1/2 C chfd Parsley 1/2 C Parsley Tomatoes
1/2 C Ham
Simmer 30 mins - strain nices cold water
Put in hot oil in butter Simmer. Put
on stove, butter, parsley, gravy in saucepan
be heated - Simmer 30 mins.
Ham & remaining ingredients cook w tomatoes
in hot sauce in small fire surround
tomato pan w other ingredients.

ITALIAN ROLLED MEAT 1 full Rnd 6 H.B. Eggs S & P
Steak 3lb 1/2 sliced Ham
1/2 Pork Sliced - 1 tbl. grated Cheese - 1 onion
chfd fine - Olive oil for frying - Lay steak
flat place Ham flat & cover w top - Spread
gnd H.B. Eggs, Cheese & stud down center. Form
in Roll, tie w string - Braise in olive oil -
Cover w sauce & simmer until done.

ITALIAN SAUCE 1 qt Tomatoes strained on Purse
1 onion chfd fine - 1 clove garlic
S & P 1 tsp Olive Oil - Fry onion & garlic
Add Tomatoes a little H.B. Simmer 30 mins

RAVIOLAS SPINACH Cook Spinach, min then
Catalan w 1/2 E eggs & gnd Beef
add small amt cream to this w S & P. Should
be spicy - 1 tsp all spices -

CHEESE Flour, eggs, Parmesan
grated cheese, Casam, parsley & gnd Ham -
S & P.

CHICKEN Grind chicken, onion
celery, peas, garlic, raisins mix w butter
and add seasoning.

Make a biscuit dough - Roll out 1/2-1/4
thick - Place spoonful desired filling 2"
apart in Rows. Slice w wavy knife & seal
unmistaken edges w fork - Roll for 5 mins
& serve in hot tomato sauce.

ITAL. EGG RIGA Roll out biscuit dough on greased
pan - Layer Cheese - Layer sliced
tomatoes - Soft fried Bacon - 3 eggs Raw
or sunny side up - w layer grated Cheese -
Bake.

ITAL. DRESSING FOR FOWL 1/2 gnd Beef 1/2 C Olive Oil 1 tsp Sage
1/2 C gnd Pork 3 beaten Eggs
1 tbl. dried Pimento - 1 lg. Minced Onion
1/2 C Cup MEXICAN or other Ital Cheese
1/2 C Muscadell - 2-C Red head Cucumbers
Mix thoroughly. Stuff fowl from front.

BRACOLIS Veal or Beef cutlets flattened into
Rectangular shape - Sprinkle w
finely chopped onion, parsley, celery, garlic
S & P. Cook in tomato or onion sauce
w Macaroni or spaghetti or Raviolas.

TOMATO SAUCE 2 Cans Tomatoes 1-C Onion chopped
 1/2 C Parsley 1/2 C Parsley
 1 Cup diced 1/2 C Onion 1/2 C Parsley
 Mushrooms 1/2 C Carrots 1-C Stuffed Nuts
 Enamels flour to thicken 1/2 C Peppers 1/2 C Lobases
 Chilli and in 1/2 C Parsley 54 P to taste
 Cook ingredients 2-3 hours 1/4 C olive oil &
 equal amount water

21 **PULLENIA** Cook thick creamed - place in ice
 Box & cool - when cool enough sprinkle after
 slicing w/ grated Parmesan & cheese &
 Parsley & Tomato Sauce & place on top chd
 Chief fried Bacon & sausage. Sweet hot.

BEAN CHARD 2# white Beans 1# Boiled Beans
 1 doz Eggs Fish
 1/2 C Chd onions 54 P.
 Boiled or mixed fish, onions & beans -
 mix 3 eggs w/ 1-C milk & 1 thick butter.
 add 1/2 C milk 54 P. mix fish & chd parts
 spread in pan grease it's cool - & harden
 slice 1/4" thick for an egg batter &
 arranged - fry in deep fat - Pour over
 hot tomato sauce & chd hot.

22 **POLLO ALLA CACCIA TORE** Ragout w/ chicken cut up
 in small pieces cooked in
 Tomato sauce w/ fried onions & garlic
 juice w/ peppers & chd w/ 54 P.

23 **PROSCIUTTO CRUDO** smoked ham - eat w/ Cantaloupe

24 **CANNOLI** A sort of wide macaroni
 stuffed w/ w/ chopped meat & spinach

SPINACH CHILLI 2-C Spinach boiled & pressed then
 mixed w/ 2 eggs slightly beaten
 2 thick sliced Parmesan & Chd & white
 Parsley, pressed in hot water - Butter
 mold dust w/ Ryd head crushed baked
 pour mix in mold - Set in hot H₂O cook
 15 mins. Remove from mold serve
 w/ chopped Chicken Liver & Saratoga
 onions).

25 **ANTIPASTO** Serves on 8-10" plate - indiv.
 Cakes, cold cuts, spiced meats, salted
 fish; olives; pickles; pickled onions, beets
 pickled fish & small salting on cheese
 crabs anchovies, capers etc. - (Beeware
 getting to Hon de Beurre fare)

5 TOMATO SAUCE 7 mold of Rice 6" dia
 PLOD w/ GRUYERE 1 1/2" thick w/ Butter
CHEESE SAUCE SAUCE OVER TOP:
 1 3/4 C Milk 2 beaten egg yolks - 5 parts
 w/ whipped Spruce Cheese thinly sliced -
 just milk & cheese slowly w/ chd & melted
 until thick - do not cook too long or sauce will curdle.

to enter the Philippines for the purpose of

26 **MEAT BALLS** 1# and Beef 1/2# Ham 2 onions
 1/2# and Pork 1/2# Bacon
 3 strings Parsley 2 clove garlic 1/2 C Catsup
 1/2 tsp Cayenne 54 P 4 eggs - Salt all together
 except eggs -
 ground dip into dust w/ crabs & umbel - fry
 egg batter dust w/ crabs & umbel - fry
 in deep fat - simmer in tomato sauce
 1. Name of applicant:
 2. Address of applicant:
 3. Applicant desires:
 the alien named:

CHIANTI (Best Brand) MARCHESA ANTIMORI
 1928

TOMATO SAUCE 4oz Parsley Crackling 3 onions
 1/2 C Tomato Sauce 1/4- tsp Argano Seed 1/2 tsp Parsley
 2-C Parsley 1/2 whole cloves 1/2 C Seed
 2-C Onion 1/2 tsp Chili Seed 2oz Roman
 1-C Milk 54 P 1/2 C Parsley
 Baking in slow for 1-hour.

Information as indicated is desired to enable this office to reach a decision in the visa case of

27 **TORTA ITALIAN CAKE** 1/2 clove garlic 1/2 C Swiss Chd & Parsley
 1/2 C dried boiled Swiss Chd & Parsley
 at Manila:
 1-C Raisins Preheated 1/2 C Sugar 1/2 C Pine Nuts
 TO THE COMMISSIONER OF IMMIGRATION
 1/2 C GARAPANO cheese, grated nutmeg allspice
 1/2 P. Mix well pour over loaf French Bread
 into which 6 eggs have been scrambled
 Put mixture into pie dough brush w/ olive
 oil sprinkle w/ dattes nuts - Bake in
 slow oven 300° F about 2 hrs.

SPAGHETTI Boil long in salt water
 wash to remove excess starch - serve
 hot & separate.
 AMERICAN CONSULATE
 (See P. 110)
 Special Ital. Spaghetti
 Menu

IMMIGRANT-STATUS INQUIRY

BUREAU OF IMMIGRATION

Manila, , 194.....

To the AMERICAN CONSULATE

at ITALIAN DISHES

In reply to your inquiry overleaf, the following information is furnished:

SAUSAGE - Simmer until very thick, 1/2 qt. ground beef 2 diced potatoes - 1/2 C Peas 1/2 Spinach (1/2 cup) (1/2 cup) (1/2 cup) - diced fine 1/2 C Tomatoes - 1/2 C Mushroom Soup 5 T P Sausage & garlic salt - Drop by spoonfuls into 13" triangles - unsweetened rich dough fold - Seal. Bake in 350° until golden brown

COCHON (1) Make rich dressing w/ bread-crumbs, mounted w/ Madras, & egg seasoned w/ ham, capers, Parmesan Cheese & chives & squash. Layer & carefully cooked in butter & chopped. Place stuffing in small & roast. Bake w/ Olive oil - (2) SQUASH - Remove squash & place slices, bacon inside each, half of each. 34 P - Brown in small amt. olive oil by broiling or baking.

SAUSAGE - Beat with whites of eggs, add 1/2 cup cream, 1/2 cup oil, 1/2 cup & salt. Season to taste. Gelatin in small amount. Mix well to give better standing quality. Add deep almond extract - Top w/ fruit jelly & low syllabus.

SAUSAGE - Work part following seasoning into Pork sausage - thyme - Basil, Mint, any mustard - parsley & olive oil - Place layers sausage & layers (cooked & diced potatoes) squash, green beans & chopped cabbage & onion - Steam until near done - Bake w/ Italian sauce 350° - 30 mins

ITALIAN PASTA - 1 large Tomato 1/2 qt Butter 1 lb. Pasta 1 qt. Stock 1/2 C Baked Ham 1/2 C cooked Spaghetti 5 T P 1/2 C Spaghetti Parmesan Cheese - Olive oil - Egg - 1 C Bread-crumbs - Fry - Drop in boiling hot sauce & simmer chop finely - Melt butter in saucepan add 1/2 C oil & 1/2 C stock. Chop Ham & spaghetti add to tomato & flour - Add 5 T P stock. Boil till thick - Pour out on greased pan. Roll up in shape as link sausage - dust in egg batter & fry in oil until browned. Fry in olive oil or deep fry in grease - Roll up in melted butter & dust w/ grated cheese. 1. Serve hot

Italian Sardinia - Sardines 1 can - 1/2 C Tomato Sauce 1/2 C Parmesan Cheese 1 Tbsp. Butter, garlic, 1/2 C grated Onion. Cheese mid Tomato Sauce w/ onions, garlic, cheese & butter. Add 1/2 doz. washed olives Lay sardines flat on regular pie dough & mix other ingredients w/ dough. Spread oil to moisten - Seal edges - Bake mod. oven 350°-F 25 mins

Italian Fish - Bake 2# fresh fish w/ 1/2 C spaghetti Tomato Sauce & Spaghetti & Cheese

HERBS & SPICES

Book "Herbs for the Kitchen" - Little Brown & Co Boston - Mass - By Mezza - # 2.00

CAPERS	PAPRIKA	HAKODATE
CINNAMON	CLOYE	TARREON
NUTMEG	CELERY SEED	CAYENNE
ALL SPICE	CANDAMAN (SP)	SAFFRON
BASIL	TUMERIC	CURRY PWD
MAJORAM	CREAM OF TARTAR	VANILLA
SUMMER WINTER	BAY	ALMOND
PARSLEY	GINGER	ROSE
THYME	MINT	PEPPIN
CHIVE	ROSEMARY	MUSTARD
CARAWAY	SAGE	HORSE RADISH
CAMINO	SESAME	OREGANO
CORIANDER	NASTURTIUM	POPPY SEED
PEPPERCORNS		

GARNISHING MATERIALS

1. Parsley
2. Curled Celery
3. Curled Carrot Strip
4. Leaf (noodle) 5. Watercress - Salads, Meats (Leave long leaves, braise) in Bacon
6. Sliced Tomatoes, Ripe & Green - 1/2" to 3/4" thick
7. Apples, diced
8. Dill Leaves
9. Lemon Ring
10. Radish Rose
11. Pimento
12. Orange Ring
13. Pineapple Cube
14. Olives, all types
15. Cherries
16. Peaches
17. Cheese
18. Candies
19. Marshmallows
20. Nuts - 21. H.B. eggs (colored) & chopped sliced etc
22. Onions - Large slices & Pearl type
23. Bacon

IMMIGRANT-STATUS INQUIRY

25. **BUNUELOS (FRIED PUFFS)** 2 eggs 4-C flour 1-C milk
 3/4 tsp salt 2/3 cup butter 2/3 cup B.P.
 at Manila
 To the COMMISSIONER OF IMMIGRATION
 Left dry ingredients together - Cut in butter - Add
 milk & stir adding as much flour as will
 absorb - Roll thin & cut large round whole
 punched in center - Fry deep fat - golden brown
 serve w/ Mexican Choc. after placing icing
 butter, cream & sugar mixed

24. **TOGAS** Shape tortillas like up - fill w/
 1. Name of applicant:
 Fresh chkd tomatoes, cabbage onion, string
 green peppers, cucumbers, green, celery &
 lettuce - Pour B.C.S. over top - Strain
 w/ grated cheese - S.P. to taste
 the alien named:
 Information as indicated is desired to enable

23. **HOT TAMALES** CORN TUCK WRAPPERS
 Chili sauce - ground meat (chicken
 chkd onions, peppers, S.P. to taste - Hamson
 to enter the Philippines for the purpose of
 Use tortillas soaked in hot chili sauce
 & roll around above mix - Wrap in Corn
 Shucks & steam!

4. Applicant has made the following allegations
 and the following information is desired,
 return of duplicate copy of this inquiry:

21. **ENCHILADAS** Soak tortillas 2 to 3 mins
 in milk (omit oil only)
 Roll and following mixture:
 2 chkd onions, 2 chkd green onions &
 But, chkd green & red sweet green olives chkd
 & minced - Dry chkd. It also use melted oil platter
 Heat - Pour B.C.S. generously over top
 & sprinkle w/ plenty chkd onions & grated
 cheese.
 CAMINO SEED
 22. **MEXICAN CHILI** 1/2 # 2nd Kiel 1/2 # 2nd Pork
 1/2 # Sweet - 1 clove sliced Garlic
 3 med chkd onions - Fry in skillet w/ butter
 until brown - Add 2 # of Corn Tomatoes
 Strained - 2/3 C Tomato Purée - 4 tsp Worce.
 Sauce - 1/2 tsp Cayenne pepper 1/2 tsp 9nd
 Rd Chile pepper (to taste) Simmer 1 hour.
 Add chkd (Pinto Beans or Kidney Beans)
 Simmer 10 mins longer. - Serve piping
 HOT!

20. **CHITOS** - Chop Bacon - Fry in skillet
 add fajitas - fry crisp - serve
 hot & crisp

19. **ENCUILES** Soak beans overnight - Cook
 by boiling until done w/ pork
 chkd w/ ham hock until soft but not
 mushy. Chopped peppers, onions, S.P. &
 chili pepper add to taste - After cooking
 beans set aside to cool until "set" - fry
 in skillet w/ pork fat after removing
 DO NOT WASH -
 this office to reach a decision in the visa case

18. **CHICKEN** 1 Fryer or Broiler B.C.S.
 Breaded - Sugar, garlic, flour
 - battering - dredge chicken in flour
 then rolling in regular cutter - dip
 in egg batter - Fry deep fat until brown
 and the following information is desired,
 19. **CHICKEN** 1 Fryer or Broiler B.C.S.
 Breaded - Sugar, garlic, flour
 - battering - dredge chicken in flour
 then rolling in regular cutter - dip
 in egg batter - Fry deep fat until brown
 and the following information is desired,
 20. **CHITOS** - Chop Bacon - Fry in skillet
 add fajitas - fry crisp - serve
 hot & crisp

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 & minced - Dry chkd. It also use melted oil platter
 Heat - Pour B.C.S. generously over top
 & sprinkle w/ plenty chkd onions & grated
 cheese.
 CAMINO SEED
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 1/2 # Sweet - 1 clove sliced Garlic
 3 med chkd onions - Fry in skillet w/ butter
 until brown - Add 2 # of Corn Tomatoes
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 Sauce - 1/2 tsp Cayenne pepper 1/2 tsp 9nd
 Rd Chile pepper (to taste) Simmer 1 hour.
 Add chkd (Pinto Beans or Kidney Beans)
 Simmer 10 mins longer. - Serve piping
 HOT!

16. **ENCHILADAS** Soak tortillas 2 to 3 mins
 in milk (omit oil only)
 Roll and following mixture:
 2 chkd onions, 2 chkd green onions &
 But, chkd green & red sweet green olives chkd
 & minced - Dry chkd. It also use melted oil platter
 Heat - Pour B.C.S. generously over top
 & sprinkle w/ plenty chkd onions & grated
 cheese.
 CAMINO SEED
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 1/2 # Sweet - 1 clove sliced Garlic
 3 med chkd onions - Fry in skillet w/ butter
 until brown - Add 2 # of Corn Tomatoes
 Strained - 2/3 C Tomato Purée - 4 tsp Worce.
 Sauce - 1/2 tsp Cayenne pepper 1/2 tsp 9nd
 Rd Chile pepper (to taste) Simmer 1 hour.
 Add chkd (Pinto Beans or Kidney Beans)
 Simmer 10 mins longer. - Serve piping
 HOT!

AMERICAN CONSULATE

194

BUREAU OF IMMIGRATION

Manila, _____, 194_____

To the AMERICAN CONSULATE

at MEXICAN DISHES

GERMAN DISHES

In reply to your inquiry overleaf, the following information is furnished:

TEXAS CHILI 5# mixed and Beef Ribs
 (12 Persons) 1/2# Suet Boil meat until near done. Add white pepper, ground & season well. To taste add 4 tsp. Tabasco sauce 1/2 chpd onion 1 onion - Boiled Pinto Beans - 1 can - 8. Potatoes. Add extra to beans while cooking to soft. (over to lined) or 2. Seasoned Salt - Ground Boiled White Pepper, Lunch, Chpd celery & 1 bottle chd. up. (chd.) - Serve H.T.

FISH 1# fish 2 tsp.lard 1 onion
 1/2# salt 1 clove garlic 1 tomato
 2-3 c Peas 1 carrot 1 troy butter 4 egg
 Fry fish until brown w/ garlic & butter - 5-8 P. Boil fish & shred - Fry onion cubed tomato. Add all ingredi. to fish except Eggs - Beat egg good until stiff dry. put in well greased pan. Fry one side & powder in fish mix. fold & fry other side like omelette - Serve w/ B.C. Sauce & top.

TAMALE Bed of lettuce leaves - Slice ripe tomatoes, layer alternate w/ sliced onion, 4 broths celery, peppers & Hot Tamale. Put w/ grated cheese & onion. Sauté in oil. Sauté French dressing or any preferred sauce.

CAPTIVE DAY MENU - (MAY 6 -)

Browned Coconut w/ Cinnamon & Sugar
 Steamed Rice - Fresh Fried
 Cornmeal Hot Cakes +
 Banana (Plantain Mol.)
 Orange Juice w/ Sugar
 Hot: Jugao w/ Rice Mushu
 4 parts water 1 H. Rice -
 Lunch
 3 Chicken - 1/2 lb. Rice & Sugar
 Orange Bean - Beef Soup
 Salad - Ohra tomatoes
 Fried Egg Plant
 Fried Egg Plant

Boiled Ohra - Rice
 Fried
 Oleo - Salt - Pepper
 Tea - Sugar
 Commercial Cookies
 4 molasses

DINNER
 Onion, pechay - Radish
 Beef w/ Rice
 Dried Fish - Red Rice -
 w/ Brown Gravy
 French Fry - Potatoes
 (Sweet Potatoes)
 Baked Stuffed Egg Plant
 Fried CASSAVA (Arpococa)
 FISH - Green Ohra Pally
 Orange Beans
 Coconut Cake w/
 Molasses
 Coffee - Sugar
 PARBHEED - 1 Salted
 Corn

GERMAN XMAS DELICACY Pfeffer Kuchel & GILWINE
 (Has official special cookies & hot
 spiced rum.)

APPLE STRUDEL Roll pie crust very thin, cut 12" squares, start to roll 1 corner putting chopped apples, Raisins, cinnamon, nutmeg & brown sugar mixed w/ cream in each layer. Finish Roll, tuck in edge seal. Bake - 350°F - 20-30 mins. Remove from oven, brush with melted butter dust w/ powdered sugar - or Strussel Topping - or serve w/ whipped cream.

STREUSSEL TOPPING 1/2# Butter 1/2# Pure Sugar & little more
 Rub smooth w/ hands & work into 1/2# flour. Use on coffee cakes, fruit tarted pies, cinnamon rolls. Must be applied to hot pastry.

BUTTER ALMOND STREUSSEL ICING 1/2# Pure sugar 1/2# flour 1/2# Butter
 2oz gnd Roasted Almonds - 1 egg yolk - Cinnamon & nutmeg to taste - find roll Rub & cream sugar & butter - Add egg - mix & Cinnamon - Beat into 1/2 flour until creamy. Rub on coffee cakes, etc. - Hot pastry.

Release Day Anniversary Menu February 4, 1945

BEST - 7:00 am High Tea - 5:00 pm
 Pear Juice Creamed Ham on Toast
 Post Toastless - Fresh Fruit Steak & Kidney Pie
 SHAD Roe / Canadian Bacon Fried Cabbage - Onions
 Waffles, Pork Sausage - Maple
 Toast & Marmalade Syrup Tea - Biscuits
 Coffee - Milk

LUNCHEON - 12:30 pm Dinner - 8:30 pm
 Fruit Cocktail SUNKID Cocktail
 Consommé & Chicken Salad Creamed Salmon
 Fried Fish - Tartar Sauce Baked Salmon
 Chicken Curry w/ Cauliflower + 39. Roast Wild Duck w/
 Baked Ham - Tomato Veg. Salad Wild Rice
 Parsi Shrimp Wines Curry w/ Mustard Monte Carlo Steak
 Spiced Cakes - Hot Rolls, 1 Rice to Brown Butter
 Milk Shakes - Mints Creamed Carrots
 Semi-Tease Baked Stuffed RICH
 Plum Pudding
 49.

8. POLISH HAMBURGERS
 Form good hamburger meat with celery - Ring of Bacon - fill cup w sliced onion, add sautéed sliced boiled potatoes, top w grated cheese grill in oven 275° until brown.

9. GERMAN ROAST BEEF
 Get ordinary Roast - don't have milled - Lay flat w water down center - fill w various sliced fruits then roll & tie - Cut up slices, reheat, roast pack w Butter & Honey - Lay Bacon strips in Baked Pan - Put in Roast & cook until almost done - Add potatoes, Carrots & squash around meat - Baste frequently.

10. GERMAN POTATO PANCAKE
 Grate Irish Potatoes - drain - beat egg w milk w little flour & potato & add yeast & let set over - Dinty in warm place until they are served with jelly & jam or preserves.

11. SOUP BROTEN
 Soak pot roast overnight in vinegar - Season meat in bacon grease - place in pan & soak until nearly done - Add vegetables and water and sauce - vinegar, mustard, applesauce & A.

12. GERMAN HOT POTATO SALAD
 Boil potatoes in jacket w salt, peel & dice - Cook in pot w slow fire add 1/2 C vinegar & dice bacon fry add w grease to potatoes - Chopped onion, celery, dill pickles, peppers & H.B. eggs sliced serve w sauerkraut.

13. GRILLED SAUSAGE
 1. Knackerwurst
 2. Bratwurst
 3. Klawassers Polish
 4. Pork Sausage

161 GERMAN ROAST BEEF
 3-4# Round Roast - fat Burgundy
 1-C Vinegar 3 cloves 2 garlics
 1/2 stick 1/2 lb Bacon 2 lg Onions 1/2 lb
 1/2 lb Bacon 1/2 lb Sugar 1/2 lb butter
 1/2 lb whole potatoes, carrots & beets - Celery
 Cook roast overnight in vinegar & H.O. Fry
 Bacon & garlics celery brown w Bacon grease
 bring to boil point Wine & spices - add 1/2 lb
 butter & sugar

return of duplicate copy of this inquiry:
 4. Applicant has made the following allegations and the following information is desired, with return of duplicate copy of this inquiry:
 3. Applicant desires
 2. Address of applicant:
 1. Name of applicant:
 the alien named:
 To the COMMISSIONER OF IMMIGRATION
 at Manila:
 1. Knackerwurst Rye Bread - Some
 2. Bratwurst Tough
 3. Klawassers Polish Russian
 4. Pork Sausage

Information as indicated is desired to enable this office to reach a decision in the visa case of
 Address of applicant:
 Name of applicant:
 the alien named:
 To the COMMISSIONER OF IMMIGRATION
 at Manila:
 1. Knackerwurst Rye Bread - Some
 2. Bratwurst Tough
 3. Klawassers Polish Russian
 4. Pork Sausage
 ROAST (cont)
 Rub roast w butter, salt, pepper, sage - stuff
 garlics inside - Braise meat until browned,
 in 1" hot grease - drain off 1/2 grease & start to
 Roast in oven - slow fire - Baste often w wine
 About 20 mins before done add vegetables.

IMMIGRANT-STATUS INQUIRY

SPANISH DISHES

SPANISH SKILLET
 2# Almonds $\frac{1}{4}$ C Cream
 $\frac{1}{4}$ Raisins $\frac{1}{4}$ # Toned Dates
 $\frac{1}{4}$ # Figs
 1# Almonds $\frac{1}{2}$ # Raisins $\frac{1}{4}$ # Dates
 Cut all together in a chop of fine strainer bread.
 bread in Pork sausage. Knead well until
 it will hold in a ball. Make as much sausage as
 you want. - Roll like sausage - Cut in
 slices, about 1/2 inch, so as to appear - Will
 keep nicely in cool place.

SPANISH PRODUCE
 13oz Condensed Milk 8oz Condensed
 Milk 13oz Semi-Sweet
 Condensed Milk - Boil to Boil & Simmer - Scald only
 Add 2 Tbsp. Prop. Sausage 2oz Creme de Menthe
 2oz Vanilla - Sausage Hot!

JOSE ITURBIS SPANISH STEAK
 3# Chuck Steak 1# Parsnip
 $\frac{1}{2}$ C Flour $\frac{1}{2}$ # Leaf Parsnip
 2 Tbsp Salt - 2 onions 4 tbs shortening
 1 lb (12) Tomatoes -
 Have steak cut about 1/2" thick from
 upper side of chuck - Bridge w/ flour
 & brown in hot shortening, sprinkle
 flour mixed flour over steak while
 cooking. Add onions, paprika, Lea
 & Perrin's Salt. Pour tomatoes over
 all - cover & simmer 1 1/2 hrs. or
 until meat is tender - Serves 4-6.

SPANISH PUDDING
 4 eggs - 1 pt Milk
 $\frac{1}{4}$ # Sugar -
 Beat thoroughly & Bake - Always
 covered w/ browned white sugar
 (syrup) -
 Banana's - Guava Jelly - Cheese
 w/ Baked Pie-Crust - Strips -
 Coffee (Arabian)

SPANISH TARTLET PIE - 35 Yellow Corn Meal
 1/2 cup oil - Boiling H₂O
 Put paper in bottom of a well deep pie pan
 1/2 cup oil - 1/2 cup flour - 1/2 cup sugar
 1/2 cup butter - 1/2 cup raisins, cut coarse
 1/2 cup almonds, 1 crushed flat Pepper, 1 tsp
 salt, 1/2 cup mushrooms, 1 pimento - cover
 w/ hot water, cover with milk w/ flour
 w/ ground milk 2/3 cup Tomatoes
 1 cup -

SPANISH ONOLET
 1# regular omelet - fry and
 one side turn in following:
 (Fried) - 1/2 # Bacon, Ham,
 1/2 # Onions, 1/2 # Peppers, mushrooms,
 onions, celery, 1/2 # Chili Sauce
 Serve w/ B.S. - 1/2 # Sauce

SPANISH RICE
 1# Chicken or 3 tbs Salad Oil
 1# Lean Pork 1 green pepper
 1 onion 2 cloves Garlic 1 tbs. Parsley
 2 C Tomatoes 1/4 C Rice S & P
 (Small pinch saffron) Brown meat in
 large pan in oil until partially done, add
 onions, garlic & parsley - pepper - Fry 10
 mins. - Stir add tomatoes & simmer 10 min.
 Add 2 qts H₂O cook slowly until meat is
 most done - Put in Rice - start to pour
 sticking - Season to taste S & P. Add
 saffron & continue cooking until rice
 is tender - If too dry add tomato juice
 & water sauce.

SPANISH LIVER
 cut pocket in thick chicken liver
 stuff w/ Spanish Rice or B.C.S.
 Bake on top w/ onion - serve Chile Sauce
 sweet top & hot bread

SPANISH POTATOES
 Dice potatoes cook in tomato
 juice - Pork Stock, add chd
 onions, Cayenne pepper & salt - Cook Boil H₂O
 15 mins Place in Chutney - Bake w/ paper ground Chicken

Menu - Florida Swamp Fixers -
 Dried Cow-Peas - Boiled w/
 White Bacon,
 Haunch Roast Venison - Platter
 Fried Squirrel - ^{Palm} Sauce
 Cabbage, Big Hominy, Biscuits
 Syrup Raisin Pudding, Coffee
 P.S. "THE YEARNING" - MARKER & P.S.
 Scuppernong Wine (grapes) & spiced Cakes
 (North Carolina)

Baked Bass w/ savory
 stuffing & Gravy
 Boiled Irish Pot. - Mutton Corn
 Fresh Home-made Bread
 Mayhaw Jelly
 Wine & Cookies
 HUSH-PUPPIES - Corn meal, salt water
 covered & fried - 1/2 # Bacon, 1/2 #

FUNDUS



sharply defined on temporal side. Scleral ring is
 prominent (white) choroidal is outer and is
 accumulation of pigment at margin of aperture
 where optic nerve fibres exit. May be complete
 or incomplete, usually temporal border.
 center of disc is white due to separation
 of nerve fibers - this is physiological depression
 or cupping of disc. May occupy $\frac{1}{2}$ or more
 than total (optic atrophy). At bottom of
 the depression are grayish spots (pigment)
 in the lamina cribrosa the connective
 tissue layer through which fibers of nerve pass.

MISCELLANEOUS

- | | |
|---------------------|---|
| 1. BAKED LIME | Red lime (burnt) - good for lime - burning of lime & water
forms lime concrete - strong & heavy & brown color. Best for building
ground. |
| 2. PICKLED EGGS | Pick eggs hard - remove shells - Place in vinegar & salt water
for several days - small holes now - small & all pieces of shell
added. |
| 3. INDIV. PECAN PIE | Pick can (hard) and shells - 2 All - C - 1 - C - 1 - C - 1 - C
lime - 1 C 2, and Pecan spp, pine oak - 5 All - 1 - C - 1 - C - 1 - C
Indiv. Ra the shells & take. |
| 4. EGG WATERS | Large 1-C milk 1/4 pint 1-C #4 has milk with brown bottom
breaking eggs well - four on hot griddle sing then fry in short oil
containing butter & sugar |
- Milk Milk (Stam) 5th - 98¢
 Four months (Siam) - (Stam) 10.95

FOREIGN MENUS

SWISS BREAKFAST

"FROSTING"
BACON
COFFEE MARMALADE
MIS MARMALADE

GERMAN DINNER -
WINE WITH

CRABED PORK CHOPS & GRAVY
SOUR BRANTEN
GERMAN NOY POTATO SALAD
CHEESE
APPLE STRUDEL

JAPANESE DINNER

Beichstafel (Rice Terria)
Complete in Self-Item
No. 9 PAGE 127

Italian (Sorocco)

Antipasto

Consomme - w/Ital. Rye Toast.
Roast w/ IRISH Pats Brownd in
Roast Pan
Veal w/ Tomato Sauce (H) springer
w/ Romano Cheese-Spinach Ravioli
SALAD: Lettuce, Celery, Cucumber, Tomatoes
w/ Fr. Dressing or Olive Oil.
Dessert: Zinzioni
Wine: Chianti - throughout meal
Bread: Ital. Hard Rye

Italian Luncheon

1. Ricotta (or anocchi - or an Omelette)
(or Cheese Souffle - or Vermicelli
made w/ Chicken livers Creamed)
 2. Braccolis w/ Tomato Sauce
 3. Veal Cutlets - Breaded w/ Wine.
 4. Green Peas Buttered Beets
 5. Zucchini (Ital Squash)
 6. Cheese: Romana (Black Crust)
 7. Salata: Macaroni Salad w/
Chad. Onions, olives, celery, peppers
w/ Cheese, Olive Oil & Vinegar
 8. Fruit: Apple Strudel w/ Cream
- Rye Bread w/ Cornway COFFEE
Chianti Throughout

BRITISH HIGH TEA

SAUSAGES - Hot Crumpets
MASHED POTATOES - CURRY BALLS
CAKE TEA CHOCOLATE

BRITISH LUNCHEON

Spiced Shrimp in
Cocktail Sauce
OXTAIL Soup w/ Scopes
Roast Beet & YORKSHIRE
Pudding w/ Bread sauce
Green Peas & Potatoes
w/ Breadcrumbs Fried in Butter
Choc. Souffle w/ Whipped Cream
or Summer Pudding
Hot Rolls
Rhine Wine Demi-Tasse
(Apr. Esquire - 1940)

XMAS DINNER

C.A.B. Cooke

Mock Turtle Soup w/
toasted Bread Crumbs
Hot - Plain Crax or
Fresh Rolls.
Small Cold Steaks
Fried - Sprinkle w/
Juice Limes or
Lemon w/ parsley
White Sauce.

Roast Pork w/ Apple
Sauce baste w/ Lemon

Roast Stuffed Goose
w/ onion Sage Dressg.

Cold Cooked Ham -
Roast White Potatoes
Brussel Sprouts (or)
Cauliflower w/ White
Sauce - Parsnips

Fresh Rolls w/ Br. Gravy.

Sweetbreads or Brains
on least or
Cauliflower Cheese.

Rich mixed Fruit Xmas
Pudding - Rum & White
Sauce

Minced Pie, Calfs, Cheese
Biscuits

Mixed Fresh Fruit,
Confectionery
NUTS
Beer, Whisky
Soft Drinks, Liqueurs

RUSSIAN MEAL

VOODKA
COLD CUTS ETC
LOPSNA - MASHED POTATOES
CUTLETS - PORK-FRIED Deep Oil -
GOLUBTZEY - BLINTZA
SALAD
(Tomatoes, Carrots, cucumbers, onions)
Sauerkraut & Ham (or Pork)
Pickles - Preserves - Cottage Cheese - Coffee

HUNGARIAN DINNER

SPINACH-BARLEY SOUP - RYE TOAST
HUNGARIAN GOLLASH w/ VEG.
PICKLED ONIONS & BEETS
BLACK BREAD & SALAD (CUCUMBER)
w/ SAUK CREAM -
HUNGARIAN STRUDLE w/ Whipped Cream
CHEESE COFFEE

FRENCH LUNCHEON

Bouillabaisse (Fish Stew) or plain omelette
Lamb Chops w/ Bacon - Mint Jelly
CASSOLET Toulousians - Pot. & Green Peas -
Peas must be cooked in butter w/ Lettuce
Demi-Tasse
Croissants
CAKES
Chocolate profiteroles
Frangipani Tarts

FRENCH XMAS EVE DINNER

Meno de Reveillon (Xmas Eve)
Revel)

Consomme (Beef Tea)
Huitres - (Orsters)
Pied de Porc Truffles Grilled (Pico Foot
& Truffles)
Boudin Blanc Grille (White Pudding
Grilled)
Perdreux Rotis Au Chaux (Partridge
Roasted w/ Cabbage)
Salad d' Endive (Endive Salad)
Fois Gras en Rocher (Goose liver in
Cracks)
Fromages (Cheese & Crax)
Petits Fours (Small French Pastries)
Fruits Glacés (Ice Bnanas, Oranges
Pommes)
Cafe' - (Coffee)
Cognac & Benedictine (Drinks)

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BRITISH DISHES
MEATS - ETC.

SAUSAGE
1# Beef or Pork sausage
Onion as required - Peas
onions, Fry w/ chkd green peppers in butter
Add Worcestershire Sauce or A1 Sauce -
Make largesheet, tie with. Place sausages
lengthwise & roll - Crimp ends - Bake - serve
w/ cheese sauce.

STEW
1# Mutton 2 tbs butter - Stew desired
amt onion & potatoes, cubed - Clean
meat, remove backbone & place on top of
potatoes - Steam 15 mins - Add celery, mushroom
& little flour - PS & thyme for flavor.

PAVLOVA
1/2# cubed beef, 1/2# cubed pork - Cook
Butter beans, onions, carrots,
potatoes & tomatoes chopped to a
paste consistency add 2 tbs Curry Powder -
Fry in oil in long pan - Add Macaroni
& allow to pour hash on pancakes - Fold in
3 pieces - Slice off frontish long roll serve
w/ Curry sauce & chutney.

RISE & FALL
1# Pork - desired quantity of Rice, Cabbage
Onion, pepper & Salt - 2 H. B. egg -
Sprig of mint - Steam Rice - set aside -
Cut pork into cubes season w/ fry half done
add onion & cabbage finely chopped - Add
additional grease if veg. vegetable - when veg.
almost cooked add chkd H. B. eggs & rice - Stir
to blend & avoid burning - Excellent to serve
at high sea - may be covered w/ grated cheese
& served w/ cold beer, sweet pickles, cherry radishes
mush etc - may be carried on with condiment
sauce

SCALLOPED FISH
1/2 oz Flour 1/2 oz Butter 3/4 pt Milk
Seasoning - 2 cold cooked potatoes
& cold cooked fish 3oz Shortening, 1/2 oz fried
Breadcrumbs - Melt butter, add flour, mix
w/ milk - Boil sauce a few mins.
Season to taste - Flake fish, chop potatoes,
pour sauce into baking dish, grease add ingrs
Breadcrumbs & grated cheese on top
Bake 25 mins @ 375 F. or until golden brown.

STEW & HONEY PIE
1/2# Steak 1/2# Kidney 4 slices
Bacon
Onion chkd & fried according to
taste - Cut steak & kidney in small
cubes arrange in pan w/ onion. Add small
amt H₂O place w/ steam 15 mins - Place in
oven & bake until meat almost done - Remove
add white sauce & cream w/ Pie crust & bake.
Serve Hot!

7. **BEEF BISCUITS** 1-c Mashed Potatoes, cold 1-c Finely chkd Corn Meal
2 tbs Butter 1/2 cup Milk 1/2 C Point Butter
Mix ingrs & ground add P - put butter & butter
add flour & milk - cut into Rounds & Bakes.

8. **SHRIMP CAKES OR FRITTERS** Boil rolled oats add flaked shrimp
to oats - season w/ SP. Pour mix
on greased tray set aside to cool & set in
desired form - dip egg batter & dust w/ cornmeal
Fry deep fat - Serve hot.

9. **MUTTON CUTLETS & ONION APPLE SAUCE** 3 mutton cutlets 1 tbs Salad
oil 1 tbs Vinegar 3/4 pt Milk
1-2 tbs chkd onion 2oz Butter
Breadcrumbs - Mix salad oil & vinegar & mix
in chkd onion SP. Fry in cutlets - turn after
1 hour - (THE SAUCE) 1/2# Cooking apples 2
med. onion - Melt 2oz butter - Chkd onion
w/ browning - must be minced - Chkd apples &
add to onion - add 1 gill H₂O & 2 tbs Sugar
simmer until tender - Mash w/ fork - add
Tapioca to thicken - Fry cutlets breaded in
butter - Serve hot w/ sauce.

10. **BAKED PUMPKIN** Remove stem & 3" circular
top - Remove seeds, wash, stuff w/ dried fruit
nuts, ground salt, breadcrumbs, Honey, -
Replace plug part outside w/ grease & place in
pan - Bake in slow oven, test frequently - Add
Marshmallows 1/2# - when near done.

11. **BAKED COD AU GRATIN** 1 slice Cod (about 1/2#) 3/4 pt Milk 2oz
Cheese, milk, prep. mustard Wash &
dry fish & place in buttered baking dish - Season
with butter on fish - Cover w/ buttered parchment
paper - Bake till tender - Melt butter in Saucepan &
add cheese & spoonful milk - Cook until creamy -
Season w/ pepper & mustard & pour over fish - Brown
under grill -

12. **BROILED HADDOCK & BACON** 2 fresh haddock 2oz cooked ham
4 wide strips Bacon, salt & pepper
& parsley - Fillet & skin haddock, wash & dry. Place
it flat on skin side uppermost - Mince ham & sprinkle
on fish - Roll up each fillet beginning thick end -
Wrap strips bacon around each fish, roll fasten w/
toothpick & place roll in buttered dish - Cover w/
buttered paper & bake till tender - Remove paper &
crisp the bacon - Serve w/ parsley & cheese sauce.

13. **TOMATO-FISH CUPS** 4 Fillet of Sole 4 lg. Firm tomatoes
1 tbs Salad oil 1/2 pt Milk 1oz Butter
3/4 pt Lemon juice 1/2 tbs grated cheese - Parsley
Cut slice off tomato opposite end stem - scoop out
& chop onion, fry w/ olive among tomatoes - Sprinkle
with w/ SP & Lemon juice - Roll up each fillet in
tomato cup - Cover fish w/ butter & lemon juice
Bake in oven @ 375 F.

Robbin - Cooked well, but on
 1/2 cup strips of fat, 1/2 cup
 minced onion, 1/2 cup
 salt
 1/2 cup mixed pepper
 1/2 cup yellow mustard
 1/2 cup fat

ROASTED CHICKEN -
 Cut chicken down -
 neck - Remove bones
 inside - Take off liver & gizzards
 legs & wings -

Smoked - dried
 - apricot
 - always
 - little No. 2

OFFICE OF THE PRESIDENT
 BUREAU OF IMMIGRATION
 MANILA

CERTIFICATE OF LEGALIZATION OF RESIDENCE

THIS IS TO CERTIFY that
 partially covered by the seal of this Office is an alien whose application No. _____
 in the Philippines, pursuant to Section 41 of the Philippine Immigration Act of 1940, was approved by the Commissioner of Im-
 migration, as of _____, the date of entry in the Philippines.

Smoked - dried
 - apricot
 - always
 - little No. 2

Tomato
 Mango
 Breaded (Bread?)
 Mixed onion
 Cream

Butter! Cook in
 Caraway seed
 Eggs like sage
 1/2 sausage

whose photograph is affixed hereto and for legalization of residence of _____

PERSONAL DESCRIPTION

1. MINT SAUCE	Chop mint finely - add 1/2 cup gran sugar 1/2 cup vinegar - chill & let stand 1 hr before using
2. ONION SAUCE	1/2 chpd onion - 1/2 cup Br Sugar 1/2 C milk 3/4 pt taste 1/2 cup butter - Boil in sauce pan - thicken w/ flour - Stirring may or may not be browned 3/4 chpd - Cook until clear - slightly salted - serve w/ Pork - beef - Lamb
3. CURRY SAUCE	2 onions 1/2 cup Curry 1/2 cup Butter 1/2 cup Bacon grain - Any onions, thicken w/ flour add add Curry 3/4 P - Spread like mustard & eat like
4. BROWN SAUCE	3 C Beef Stock 1/2 Onions chpd 3/4 P Mustard Worcestershire Boil onions in beef stock - Brown Onions before boiling - Brown flour in grease add w/ 1/2 cup butter - simmer 20 mins.
5. PARSLEY SAUCE	1 C Fin chpd Parsley 3/4 C milk 3/4 P Corn starch to thicken 1/2 cup butter 1/2 cup Lemon juice 1/2 cup grated rind - Scald milk add Parsley & seasoning thicken w/ corn starch REMARK: w/ boiled fish or steamed - Indian Capsicum may be added to about for seasoning
6. PARSLEY SAUCE	1/2 oz butter 1/4 oz Parsley 3/4 cup chpd Parsley (for 20 fish) pan, blend in flour, stir milk & until smooth add 1 egg well beaten - mins - season & stir in parsley
7. SHRIMP SAUCE	Add shrimp in lieu of parsley paste or essence of Anchovy
8. EGG SAUCE	add N.P. egg chopped in way Parsley
9. BREAD SAUCE	1/2 pt Milk 1 sm Onion Cream 1/2 pt bread crumbs pressed & sous 3 times Put milk in saucepan w/ onion & clove - 1 hour or so - Bring to boil - draw aside let crumbs swell in saucepan (if crumbing tied in muslin bag) - wheat sauce & serve in sauce boat (add tablespoon of cream) 1/2 pt SHERRY

Name	
Nationality	
Date of birth	
Place of birth	
Civil status	
Occupation	
Color of eyes	
Complexion	
Age	
Height	
Weight	
Given under my hand and official seal this _____ day of _____ 19____	

(Signature applicable)
 19____
 at Manila

Commissioner of Immigration

TRUMP-PRINT

TRUMP-PRINT

(PHOTOGRAPH)

LEFT

51260-1

VEGETABLES 20 mixed, chopped vegetables
 10 chopped Fried Onions
 1/2 mashed Potatoes 1/2 Fresh Pork
 Sausages
 2 T.P. - Cauleraves, 1/2 dry mustard
 1/2 Milk/Cream. Boil everything except tomatoes
 in creamy place in greased licker pan &
 1/2 mashed Potatoes - Bake in Mod oven
 250-275 mins.

ENGLISH 3/4 C Flour 2 T.P. B.P. H.P. salt -
 Shortening - Mix after sifting into bowl -
 2 Eggs - Make rich dough add enough H₂O to
 roll it well out on board to length 12" - Cut off small
 pieces roll to 1/2" thickness - Turn square plates
 with meat & center & lay back flat.
 Cut 1/2" round or flank steaks - lay strips
 on either edge of pastry - Slice raw potatoes &
 inside meat - 2 layers potatoes enough - Add as
 much sliced onion as desired. Add lima beans,
 green corn, white. Lay more beef & bacon
 on side. - S+P 3 small lumps butter. Wet
 edges dough. Camp & seal w/ fork. Place on
 greased cookie tin on cake sheet - Bake hot oven
 350-400 F - Lessen heat when pastry begins to
 brown - 40 mins to 1 hour. Why be fried, deep fat.

LEF PUDDING Using same dough mixture
 as for Plum Pudding instead
 add finely gnd Beef, onion - celery
 cooked - Season w/ Mustard, sage, Bayleaf
 & condiment sauce. - Roll out dough 3/8"
 thick & spread w/ meat & onions, celery & season
 Roll pastry like sausage - Seal ends &
 sides - Place in pudding cloth tie both ends.
 Place in boiling water & serve w/ Brown
 sauce.

DRY DUCK 1-C Chfd. fried Liver - 1-C Chfd Bacon
 1-C " " Kidney 1-C Peas
 1-C milk - 1/2 top 1-C Chfd Onions 2-C Bread crumbs
 1/2 Sage 1/2 top pepper 1/2 top salt - 1 egg -
 beat egg, add ingredients to bread crumbs & add milk -
 mix well - make into oblong patties - dip in egg dust
 bread crumbs or Corn Meal. Bake or fry deep fat.
 serve w/ Mashed Potatoes, tomatoes fresh & green Peas
 & lima beans buttered.

CATCH EGGS POACHED Pan boiling H₂O, add thsp Sainigap
 2 pinch salt - Remove from water
 when done - Eggs will form nicely as soon as hitting
 water.

CATCH EGGS Hard Boil eggs. Remove shells -
 Roll in paste of flour & beaten eggs.
 Add sausage (boiled) meat & onions, A+S w/ dash
 of sauce around outside - Dip again in Butter
 & bread crumbs - Roll in egg shape -
 deep fat.

20. KIDNEY STEW - 6-8 Lamb Kidneys 1/8 Butter
 1/2 Mushrooms Flour S+P
 1 thsp Parsley chfd 2-C Bermuda Onions 1/2 C Cream
 1 glass Sherry
 Slice Kidney - fry in butter - add onions, mushrooms
 & parsley - Salt - Add milk & little water -
 Flour to thicken - Simmer 30 mins over slow
 fire - Remove & add wine - Serve w/ crumpets toast
 or potato pancakes.

21. YORKSHIRE STEAK 1 1/2 # Round or Chuck Steaks cut about 1"
 thick - 1 1/2 C Flour - 2 T.P. Royal B.P.
 1/2 top salt 2 eggs 1-C milk - 1 thsp dry mustard
 1 top Worce. Sauce - 1 thsp butter - Rub Steaks w/
 butter - Rub in seasoning place in greased baking
 dish in which meat fits bottom. Brown in hot oven
 at 550° about 5 mins - Sift flour, B.P. & salt - Add
 beaten egg & yolks, add milk mix well - Fold in
 stiffly beaten whites pour over browned steak
 reduce heat to 475° & bake 15 mins longer. Serve b.

22. YORKSHIRE PUDDING Above pudding mixture may be
 poured into shallow baking dish
 containing hot beef drippings & baked in hot
 oven at 475° F - for about 20 mins - Cut in
 squares & serve w/ Hot Roast Beef & rich
 brown gravy & mushrooms.

23. BLOOD SAUSAGE Blood 1 Hog - juice 4 onions 3 cl. garlic
 pulverize 1 top salt, 1 top white pepper - 1 top allspice 2-C
 Port - 1 top pure sage - 1 top thyme, 1 probe tenderloin
 gnd - Boil blood let coagulate w/o above spices - Dry
 Bake tenderloin 3/4 done - Simmer spices & wine 15
 mins - Grind blood & meat fine & add seasoning -
 w/ wine. Steam for 20-25 mins - Stuff in sausage
 casing cure for 4 weeks before using after smoking -
 unless cured will not keep well - Equip. Sell S.A. Rockwell

24. BLOOD PUDDING 1/2 Pige Blood; beat up w/ milk
 & eggs add S+P to taste add 1/2 C chfd onions, 1/2 top dry
 mustard; dash paprika - Bake in pudding dish until
 hard like custard - Very Rich - Cut in 2" squares -
 serve w/ Cold meat & mashed potatoes -

25. BLACK PUDDING 1/2 Pige Blood 2-C Bread crumbs
 3 eggs - S+P 1 top sage - 1 pepper gnd
 2 onions gnd - 1/2 Chfd Bacon - Boil blood until thick
 add other ingredients chfd fine - w/ beaten eggs - Mold into
 small loaves & bake - Baste w/ Butter, mustard, Worce
 sauce & 2 thsp coffee & little H₂O.

26. TOAD IN HOLE - 1# Pork Sausage 1/2 Butter S+P
 Place sausage in greased pan in house - Break
 several eggs place top sausage - Add 1 thsp milk
 onion & Beef Pancake Butter - Sprinkle S+P w/
 grated cheese - Cover w/ Butter - Cut hole in center
 BAKE 66.

CERTIFICATE OF LEGALIZATION OF RESIDENCE

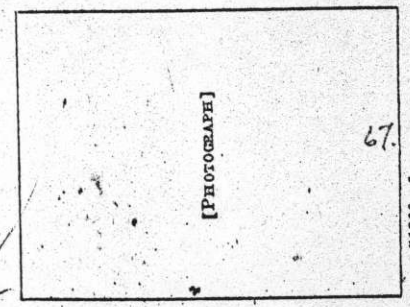
THIS IS TO CERTIFY that _____ whose photograph is affixed hereto and partially covered by the seal of this Office is an alien whose application No. _____ for legalization of residence in the Philippines, pursuant to Section 41 of the Philippine Immigration Act of 1940, was approved by the Commissioner of Immigration, as of _____, the date of entry in the Philippines.

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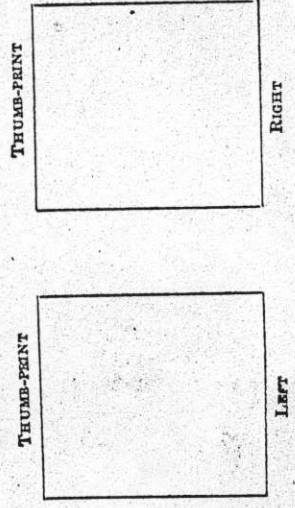
Name _____ Place of entry _____
 Nationality _____ Name of steamer _____
 Date of birth _____ Residence address _____
 Place of birth _____ Physical marks or peculiarities _____

- Nuts
 Brazil -
 Cashew -
 Almonds -
 Pecans -
 Hazelnut -
 Hickory -
 Pistachio -
 Pili -
 Walnuts - Eng -
 " - Black -
 Butter -
 Chestnuts -
 Coconuts -
 Peanuts -

REMARKS
 Beef Roast - Horseradish sauce
 Pork Chops - Fried - Mustard "
 Beef Steak - Tomato Sauce
 Pork Roast - Apple - or pickled sauce
 Mutton Roast - Onion Sauce
 Ham Boiled - Parsley Sauce
 Mutton Boiled - Onion - or Parsley Sauce
 Mutton Chops - Fried - Tomato Sauce
 Calf's Head - Parsley Sauce
 Lamb Roast - Mint Sauce or Mint Jelly
 Boiled Chicken - Egg or Parsley Sauce
 Goose or Duck Roast - Apple Sauce - Raisins
 Turkey Roast - Bread Sauce - Cherry Jelly
 Baked Ham - Raisin or Apricot Sauce
 Grilled Ham - Pineapple or Pineapple Sauce - Raisin
 Grilled Lamb - Mint Jelly or Sauce
 Baked Fowl - Cherry Jelly
 Rabbit or other Game - Bread Sauce
 Quail - Dove - Raisin Sauce
 Tongue - Horseradish
 Bar-B-Q - Bar-B-Q - or Horse Radish



Given under my hand and official seal this _____ day of _____ 19____



Commissioner of Immigration

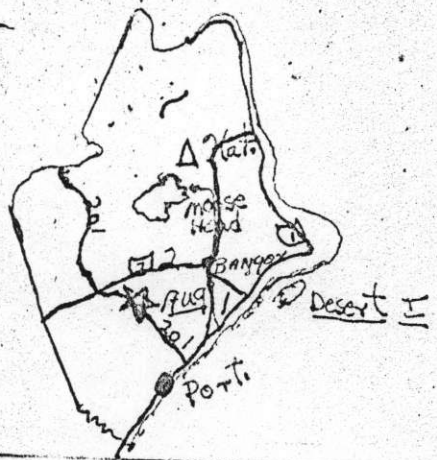
Lakes - 2486 - coast -

Mountains - Very Mountainous - Mt. Katahdin

rocks - Granite

Culture: Potato (Aroostook) (55 m. a.) Hay, oats
Buckwheat - Apples

Paper - Boots - Shoes - Cotton woven
Lumber (principally) (white pine, spruce, hemlock)



MAINE

29,895 Sq. M.

797,123 pop.

Augusta

Portland



Mountains - Green Mountains - by Lake Champlain
Mt. Mansfield - 4,393.

rocks - Marble - Granite - Slate

Culture - Dairy (Nation's Finest) Apples

- Woolen goods - Stones - Machine Tools

VERMONT

9,600 Sq. M.

360,000 Pop.

Montpelier

Burlington

(ORIGINAL)

BUREAU OF IMMIGRATION
MANILA

CERTIFICATE OF LEGALIZATION OF RESIDENCE

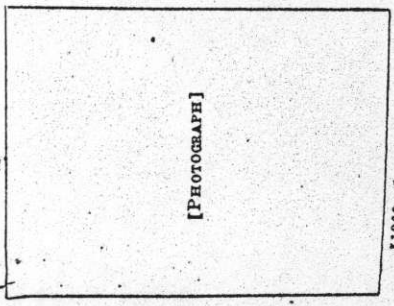
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PERSONAL DESCRIPTION

Name
 Nationality
 Date of birth
 Place of birth
 Civil status
 Occupation
 Color of eyes
 Complexion

Place of entry
 Name of steamer
 Residence address
 Physical marks or peculiarities

Wearing Black Bread
 2-c Rye flour 1 Cup Cakes
 2-c Graham flour 4 Tbsp. Black Molasses
 1-c Breadcrumbs 1 Tbsp. Salt
 1-c Soy meal Palto Water
 1-c Millstone Kaffir 1/2-c gnd peanuts
 flour
 Above Bread Rises Knead in peanuts
 & shape into 12" Round Loaves, bake
 w/ Salt Water Baki -
Mexican Tortillas
 1qt. Corn flour 1 Tbsp. B. powder
 1/4 Tbsp. salt - mix well add lukewarm
 H₂O - Break very little grease.
Indian Green Corn Bread
 2 lbs. green corn - grate from cob
 1/4# Butter - 1 Cup flour day 1-c Molasses
 1 Tbsp. Bk. powder 4 eggs - pinch salt -
 Mix well w/ milk - Place in bake pan 1"
 thick - Bake Mod oven 550°



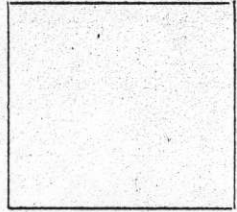
Given under my hand and official seal this

THUMB-PRINT



LEFT

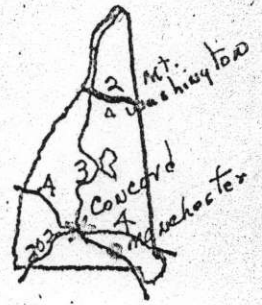
THUMB-PRINT



RIGHT

(Signature of applicant)

Commissioner of Immigration



Mountains - White - Mt. Washington

Minerals - Granite, sand, gravel.

Agriculture - Dairy - Poultry - hay - potatoes, Corn - Cattle
apples.

Industries - Leather, Paper, Pulp, Lumber, Iron, Steel
Boots, shoes, Cotton & woolen goods.

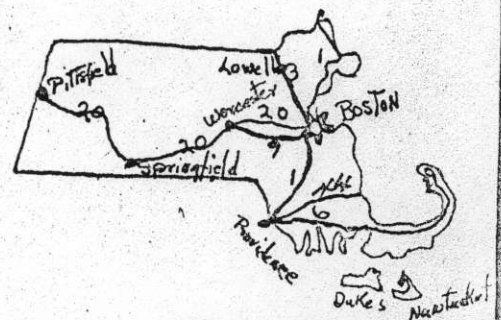
New Hampshire

9,300 Sq. M.

4,465,000 Pop.

Concord

Manchester



Mountains - Berkshires - 3500 ft. West.

Minerals - Granite, Marble (Lee)

Agriculture - Hay, Tobacco, Potatoes.

Industries: - Fishing (Foremost) (Boston)

Industries - Woolens - Cottons - Boots - Shoes -
Printing - Electric, Tanneries.

Massachusetts

8,300 Sq. M.

2,235,000 Pop.

Boston

(TRIPPLICATE)

OFFICE OF THE PRESIDENT
BUREAU OF IMMIGRATION
MANILA

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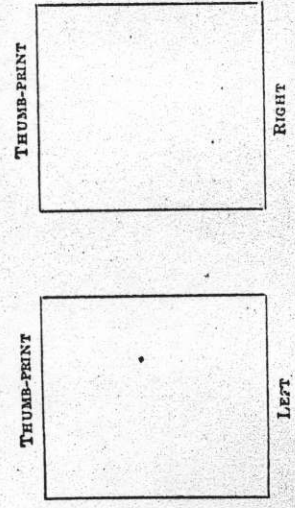
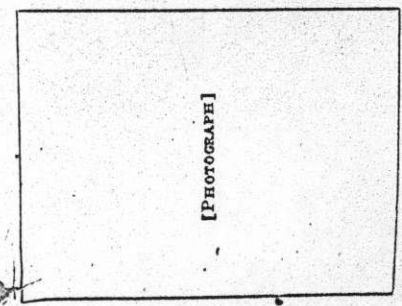
Name _____
Nationality _____
Date of birth _____
Place of birth _____
Civil status _____
Occupation _____
Color of eyes _____
Complexion _____
Age _____
Height _____
Weight _____

Place of entry _____
Name of steamer _____
Residence address _____
Physical marks or peculiarities _____

(BOSTON)- HARTWELL FARMS
OYSTER HOUSE
JAKE WORTH'S
THOMPSON'S SPA. LUNCH
Herman Todd - (Wine/Duck)
LOCKOVER (B. B. Beans)
PARKER HOUSE
DURGIN PARK - (STRs-chicken Soup-lobster
strawberry Shortcake)
Dinty Moore (Corned Beef)
CAFE de Marseilles
STUCK BEN
(FR-NITE - Sea Food)
(SAT-NITE - Baked Beans & Br. Bread)
(Good Italian & Chinese Eating Places
Some Street - Not Fancy BUT Good)

(Signature of applicant)

Given under my hand and official seal this _____ day of _____, 19____ at Manila.



Commissioner of Immigration

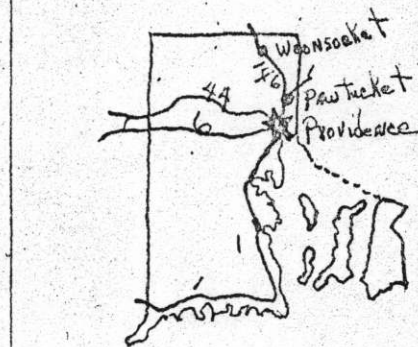
West State - Highest per. cap. pop.

Mountains -

Minerals -

Agriculture -

Industries: - Textile mills - Jewelry factories - Cotton spinning - worsteds. 95% urban -



Rhode Island

1,250 sq. m.

687,000 pop.

Providence

Lakes (scattered)

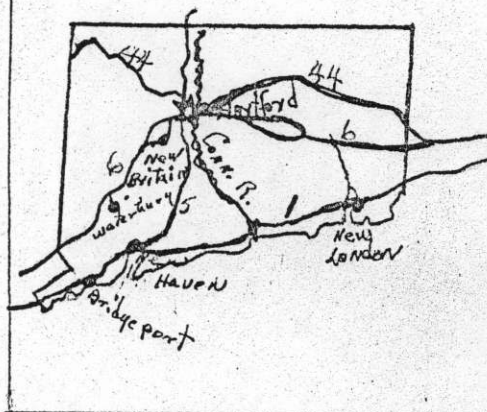
Mountains - Berkshire Hills - north

Minerals - stone - clay prod - Lime

Agriculture - Extra cigar tobacco - corn - oats - Potatoes

Industries - Electrical machinery - machine tools

Exports - machinery - hardware - locks - arms - textiles



Connecticut

4,820 sq. m.

1,710,112 pop.

Hartford

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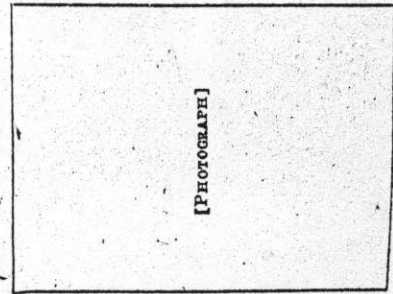
Name
 Nationality
 Date of birth
 Place of birth
 Civil status
 Occupation Age
 Color of eyes Height
 Complexion Weight

Place of entry
 Name of steamer
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 Physical marks or peculiarities
 REMARKS

ITALIAN DINNER

1. Brodo con uova Filato (Thin soup w Filamint eggs (winesoup))
2. Piccioni-Zucchini-con insalata (Parast Squab-Ital Summer Squash w green salad.)
3. ASPARAGI Parmisiana (ASPARAGUS w drawn Butters Parmesan Cheese Sauce)
4. Monte Bianco (Boiled chestnut & hot thin Rice & topped w Brandy whipped Cream & Aid Sugar)
5. Cheesa - Rye Toast
6. Frittta (Possibly whole strawberries - datus - figs w caps intact dipped in powdered sugar on-glazed figs w/ nut & Brandy whipped Cream - Small Cakes)
7. Cobbe Almonds mints

Given under my hand and official seal this day of 19



[PHOTOGRAPH]

THUMB-PRINT

THUMB-PRINT

LEFT

RIGHT

Commissioner of Immigration

1820 - most pop. - 170 state parks

Mountains - Adirondacks -

Minerals - Oil - Natural Gas - Iron - Zinc - salt
Quarry Prod. - Cement - Talc - Hematite.

Agriculture - Dairying - Fruits - vegetables - corn - wheat

Industry - Shipping - Commerce - clothing, foods
Textiles, sugar refining - meat packing
liquors - Tobacco, printing - chemicals

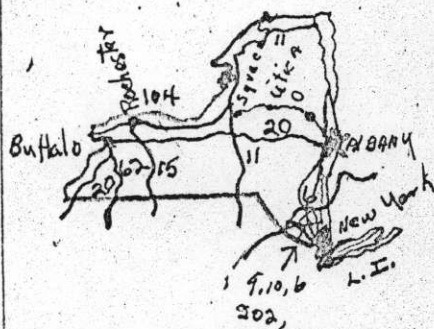
970 urban - Good R. Roads.

Mountains: - Hills in North

Minerals: - Iron, Magnetite, Zinc, Clay

Agriculture: - Gardening - Apples - peaches - Tomatoes
asparagus - Cranberries - potatoes
sweet potatoes - Corn - Hay.

Industry: - Copper smelting & Refining - Petroleum
refining - chemicals - Sewerage.



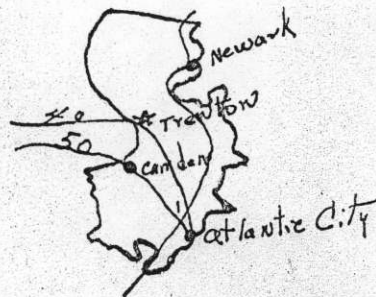
New York

47,654 sq. M.

13,379,622 pop.

ALBANY

New York City



New Jersey

7,514 sq. M.

4,148,567 pop.

Trenton

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No oysters -
 (May - June - July - Aug)
 when R. in months
 Oysters R. in season

REMARKS
 ZUCCA'S - 49th bet 6+7th Ave.
 La Petite Suisse 6 W 52nd Fr Swiss
 The Sherik 214 - 5th - Station
 Bayberry Room at across from Immigration
 Rumpelmayre's - (Excellent)
 Polish Rest - 157 E. 57th St.
 Cheral Pie 145 - E 45th St - (FR)
 Drury Lane - 47 E 49th Amer. Provisional
 Theodore - (FR) 4 E 56th off 5th
 BAROQUE (Turk) 14 E 53rd St.
 Paprika Weiss 1504 E 2nd Ave (Hung)
 The Bellows (Eng) - 67 E 52nd St.
 Budapest (Aust) 117 W. 48th St.
 GRAND CENTRAL OYSTER BAR
 Lower Level - G.S. Station
 "Finest Oyster House"
 SARDI'S (FR)
 "Finest Onion Soup"
 Billy the Oysterman
 Brussel's (Br) 26 E 63rd
 Hotel Seville (Spain) - E. 28th St.
 Wivels (Danish) seal w. 50's.
 MAX'S (Ger) 243 E 86th
 Manny Wolff (Ger) 3rd Ave - 49th
 Kungholms (Sw) 124 E 43rd St Smorgas
 Cavier Rest. (Fr Rus) 18 E 49th Eyp
 Keen's Chop House - 72 W. 36th St
 Hans Jaeger
 Hapsburg
 Mexican Grill
 The Lobster
 Joe Romano
 King of the Sea
 Jack Dempsey - (Steaks)
 Dinty Moore
 (Fr) Louise - 302 E. 58th
 Cafe Chambord (Fr)
 The Brass Rail - 7th Ave bet 47-48

Any kind sandwich on meat, on
 stool - Expensive but excellent.

Signature of applicant
 THUMB-PRINT
 Given under my hand and official seal this day

Commissioner of Immigration

RIGHT

LEFT

[PHOTOGRAPH]

75.

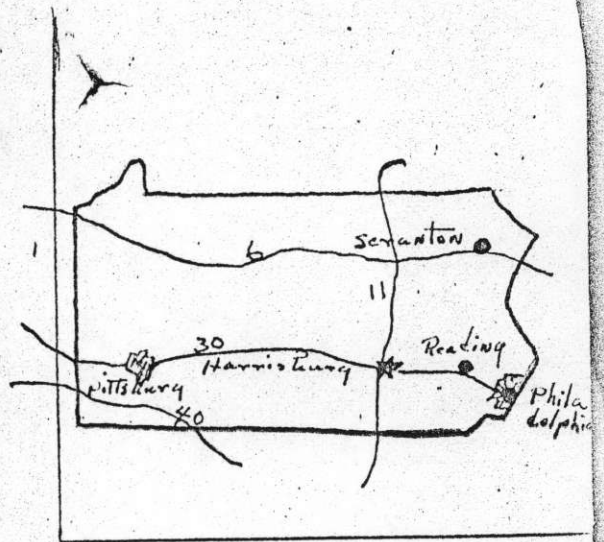
51250-1

Mountains - level at sea - Hills to North

Minerals - Hard Coal - Petroleum - Iron

Agriculture - Buckwheat - wheat - oats - Potatoes

Industry: Steel works - Rolling Mill Prod. Petroleum refining - Blast furnace prod.



PENNSYLVANIA

45,126 sq. M.

9,891,709 pop.

Harrisburg

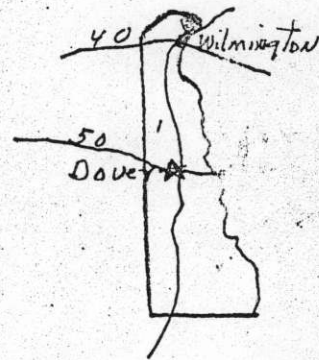
Philadelphia

lowlands - mainly marshy

Minerals - Kaolin Clay

Agriculture: - Fruits - wheat - corn

Industry: - Chemicals (DuPont) leather goods
Hardware - Fishing



Delaware

2,370 sq. M.

266,505 pop.

Dover

Wilmington

76.

CERTIFICATE OF LEGALIZATION OF RESIDENCE

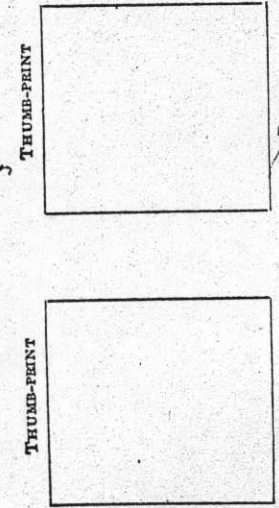
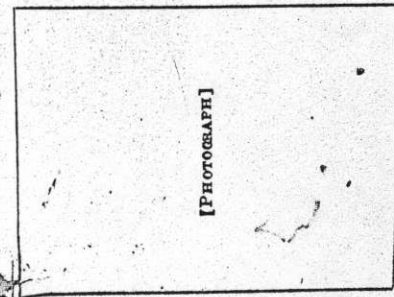
THIS IS TO CERTIFY that whose photograph is affixed hereto and partially covered by the seal of this Office is an alien whose application No. for legalization of residence in the Philippines, pursuant to Section 41 of the Philippine Immigration Act of 1940, was approved by the Commissioner of Immigration, as of, the date of entry in the Philippines.

PERSONAL DESCRIPTION

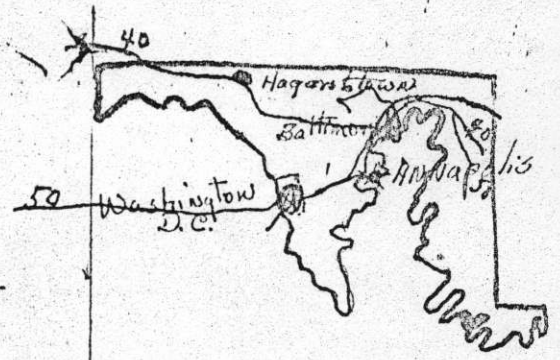
Name
 Nationality
 Date of birth
 Place of birth
 Civil status
 Occupation
 Color of eyes
 Complexion

- PHILADELPHIA:
1. Bookrider
 2. Ambrogis, William Alley-Chicken
 3. Kelly's (Fish)
 4. Kuelevs
 5. Tony Palumbo - So. St.
 6. CAFE MARGUERY
 7. Benny the Bum's (Exp) A DELPHIA Hotel
 8. Reading Terminal Market (steaks)
 9. Coach & Tour Inn, Valley Forge Rd
 10. Piccola (steaks only) Front & Sanson
 11. Straffers.

Place of entry
 Name of steamer
 Residence address
 Physical marks or peculiarities
 REMARKS
 (Signature of applicant)
 Given under my hand and official seal this day of 19..... at Manila.



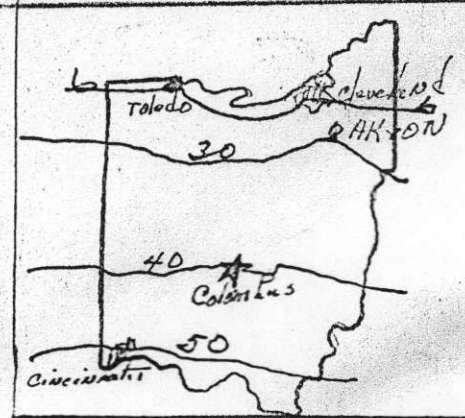
.....
 Commissioner of Immigration



Maryland

Annapolis

Baltimore



OHIO

Columbus

Cleveland

Mountains - Great Backbone - in west. 3340

Minerals - Pig Iron, Coal, Coke, Clay, Asbestos

Culture - Tobacco, wheat, Corn - Hay - Potatoes

Industries: Meat Packing - Textile - Clothing

Important early Naval Manufacturing

Johns Hopkins University - Baltimore

Mountains - No high elevations - highest in center
Salt.

Minerals - limestone, clay, coal, Iron, Petroleum, Gypsum

Culture - Corn - oats - winter wheat - Potatoes - hay

Industries: Steel works - Rolling mill products - Rubber goods

Electrical supplies - Automotive parts

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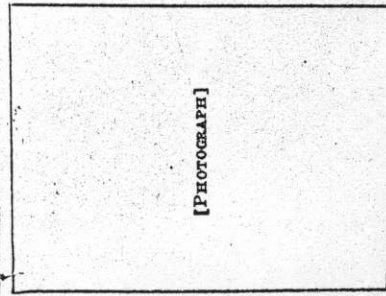
- BALTIMORE -
1. Miller Bros (sea food)
 2. Strappold's
 3. HAS. LINEEN'S - Chas St
 4. STAFFORD'S
 5. Belvidere
 6. FOXES BAKERY
 7. TANEY TOWN (25th. N of BALT - Fried Chicken)
 8. Ross, Tenn
 9. Oasis
 10. K-9 Club

- WASHINGTON
1. Hoates (sea food)
 2. O'Donnells - Recommend Double T Bone w/ RUM BUNS
 3. PIERRE'S - French Lamb (Kidney) Chops - Fine Wines - Cheese
 4. Normandie Farms (Rockville Pike)
 5. Cosmos Club of (Filets)
 6. FAIRFAX Hotel day (Breakfast)
 7. A + W BAR-B-Q
 8. Occidental Rest - Penn Ave.
 9. HARVEYS.
 10. Penn Club - (4th + F)

PERSONAL DESCRIPTION

Name
 Nationality
 Date of birth
 Place of birth
 Civil status
 Occupation
 Color of eyes
 Complexion

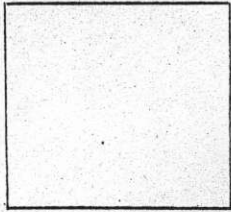
Place of entry
 Name of steamer
 Residence address
 Physical marks or peculiarities



[PHOTOGRAPH]

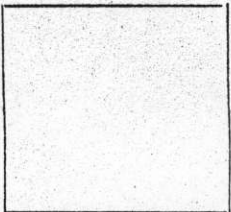
Given under my hand and official seal this, 19..... at Manila.

THUMB-PRINT



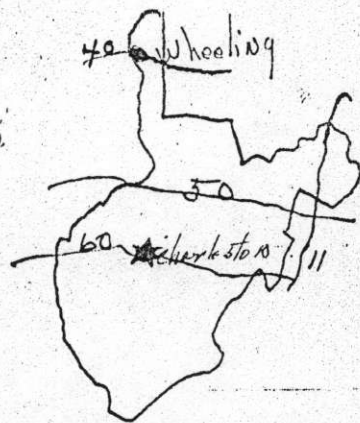
LEFT

THUMB-PRINT



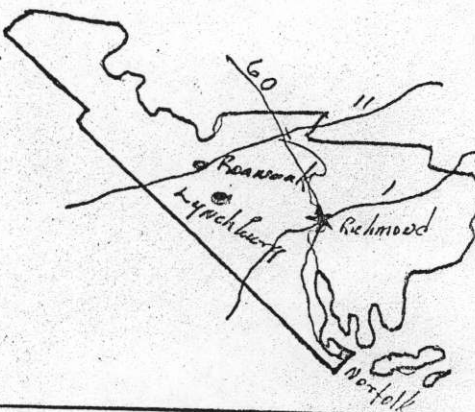
RIGHT

Commissioner of Immigration



West VIRGINIA

Charleston



VIRGINIA

Richmond

Mountains - Very Mountainous - Appalachian

Minerals - soft coal - Petroleum - Gas - Iron Ore
Minerals - glass ware - chemicals

Agriculture - wheat - corn - oats - hay - Potatoes - tobacco

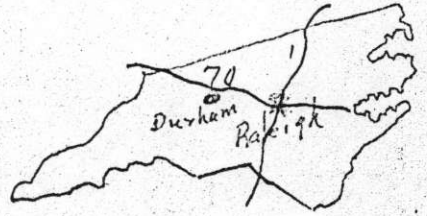
Industries - chemicals - Glass - Pottery - Porcelain

Mountains: - Blue Ridge mts. Some rise to 6,000 ft.

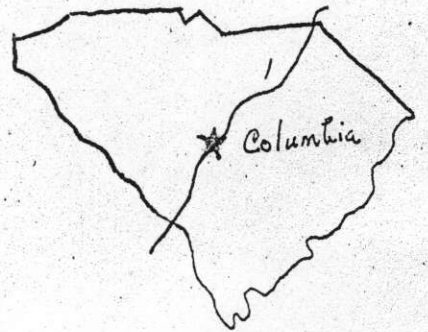
Minerals - Coal - Copper - Granite - Manganese - Gold - clay

Agriculture - Corn - Tobacco - Fruits - Peanuts - Hams

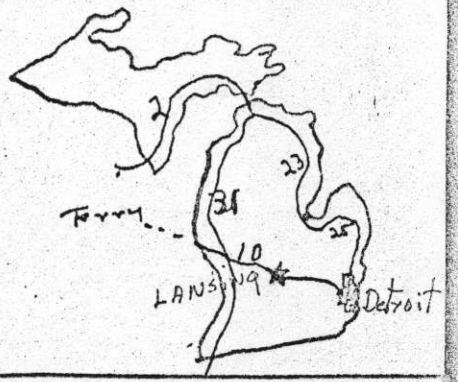
Industries: - Cigarettes - Chemicals - Furniture - Ships



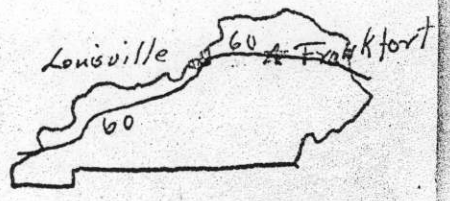
NORTH CAROLINA



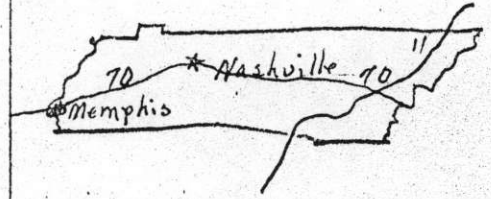
SOUTH CAROLINA



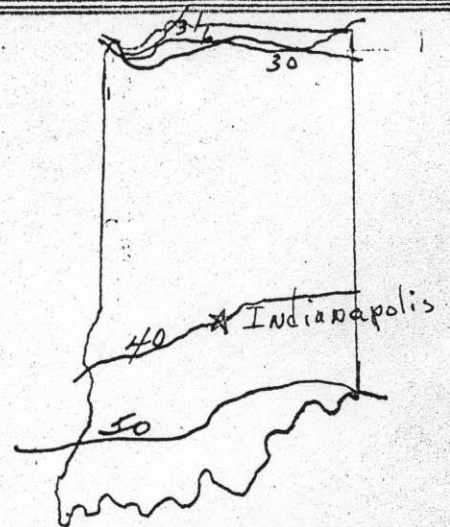
Michigan



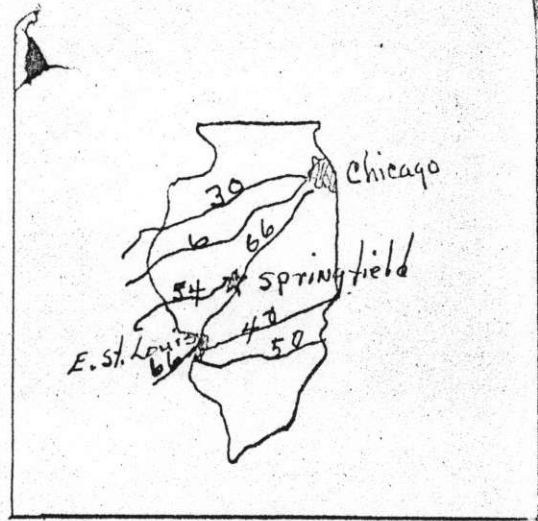
Kentucky



Tennessee



INDIANA



Illinois



Georgia

...land Hotel (CR) West - Sunday
 ...Tavern
 ...Barman's Hotel
 ...Hotel (Ev)
 ...Hubert's Grill (Foul
 ...Straits - Best Cigar
 ...Esprit (H) Road
 ...Maritime Colonial
 ...Emil's
 ...Triangle Rest
 ...Cherry Be a la Mode
 ...Tennet's
 ...Atlanta Hotel (Gr)
 ...Boys Steak House
 ...Henric's
 ...Steak, Chop, Adria
 ...Pancakes, Beef
 ...Lunch
 ...Recado (It)
 ...Holland's (Sw)
 ...La Petit Comme (Fr)
 ...Karl (Chin)
 ...Deutsch's (7-5)
 ...Berghoff (Gr)
 ...Berberq (Eat at Grill)

OFFICE OF THE PRESIDENT
 BUREAU OF IMMIGRATION
 MANILA

CERTIFICATE OF LEGALIZATION OF RESIDENCE

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CHICAGO

CHINESE (1) HOE KOW - E. Ohio St (2) WON-KOW - 2300 S. Clark
 (3) GOOBY SAM (4) NGE SAI EAI -
 STEAK
 STOCKYARD'S INN (2) PETE'S (3) ROY'S (4) BARNEY'S (5)
 (6) 885 Club N. Rush St. (7) STOCKMAN'S
 ITALIAN
 (1) COMO INN - Grandy Hotel (2) RICARDO'S - Rush St (3) BOVERI
 LK. ST. N. WABASH St (4) MADAME FOLLI'S
 MISC.
 (1) DAN THE BEAN counter (2) HAMBURGERS "O'CONNOR'S"
 (3) BOHEMIAN "KLAIS" (4) CONFECTIONERY - "KRAMZ" - St. St.
 (5) POLISH-LEONOR'S (6) WAFFLES "RICKETS" 2800 N. CLARK
 7) SALLY'S - 5000 N. SHORDEN (8) MEXICAN; THE RANCH "ONE
 N. MICH. (9) PALMER HOUSE (10) 888 CLUB
 (Elaborate Desserts) "NAVY PIER" FOR
 Fried Shrimp.

PERSONAL DESCRIPTION

Name ...
 Nationality ...
 Date of birth ...
 Place of birth ...
 Civil status ...
 Occupation ...
 Color of eyes ...
 Complexion ...
 Place of entry ...
 Name of steamer ...
 Residence address ...
 Physical marks or peculiarities ...
 REMARKS ...

Chicago

FRENCH - (1) Henric's (2) V Arques
 (3) L'Anglon (4) Le Petit Gourmet

GERMAN - (1) Berghoff's Oldtime
 E. Rest (2) HOFBRAU - North Ave -
 (3) Old Heidelberg (4) BISMARCK H. PATSKELLER
 (5) Red Star Inn - 1500 N. Clark

BRITISH (1) St. Hubert's Grill (Vesp)

SWEDISH (1) Kungsholm (2) Sit O' Sweden (3) Sweed Amer Club

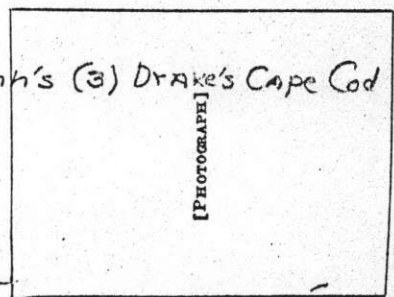
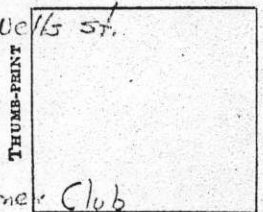
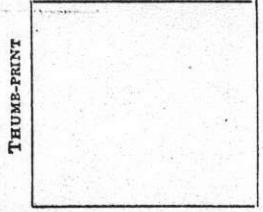
RUSSIAN (1) FAR (next to Drake Hotel) (2) SAMOVAR
 KOSHER
 (1) Gold's - 12th St W. of Harstow
 (2) Gould's - 200 S. Mich -

FISH (1) Reiland's (2) MANN'S (3) DRAKE'S CAPE COD Room 89.

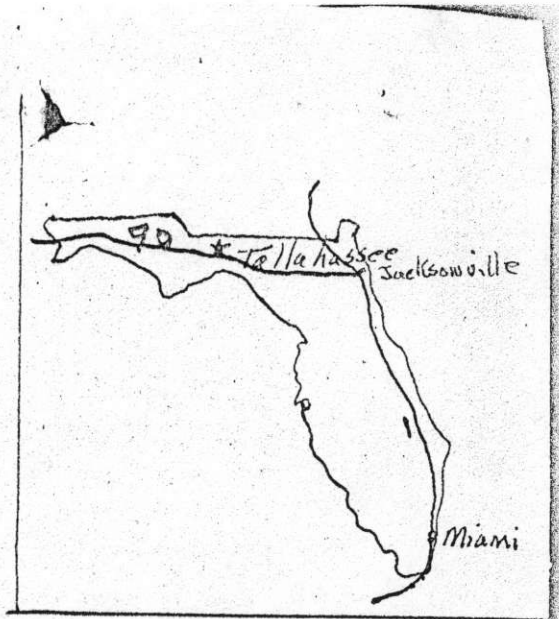
Given under my hand and official seal this ... day of ... 19...

(Signature of applicant)

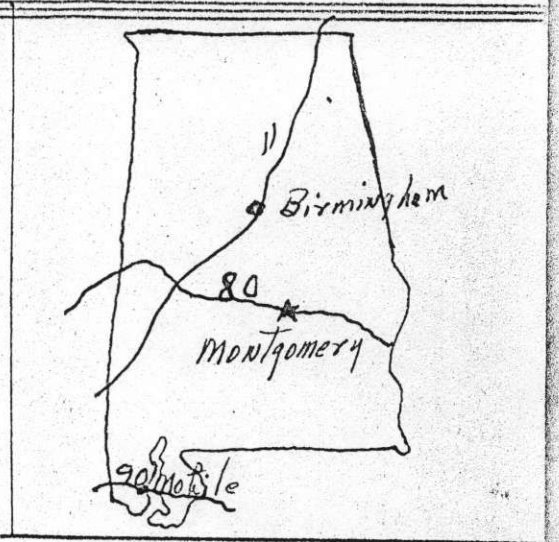
Commissioner of Immigration



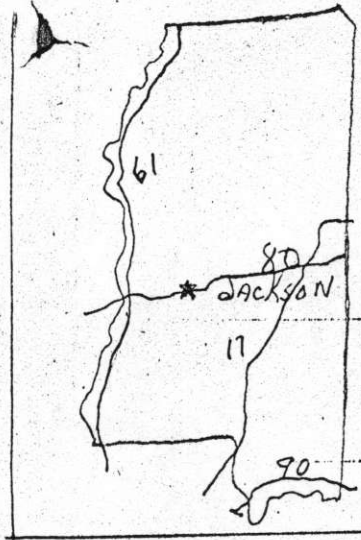
51280-1



Florida



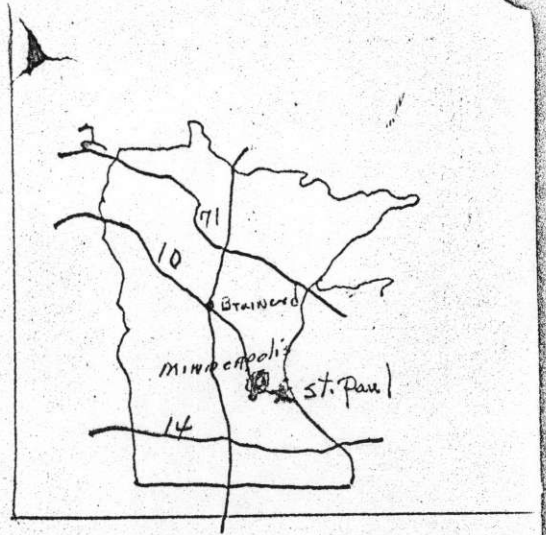
ALABAMA



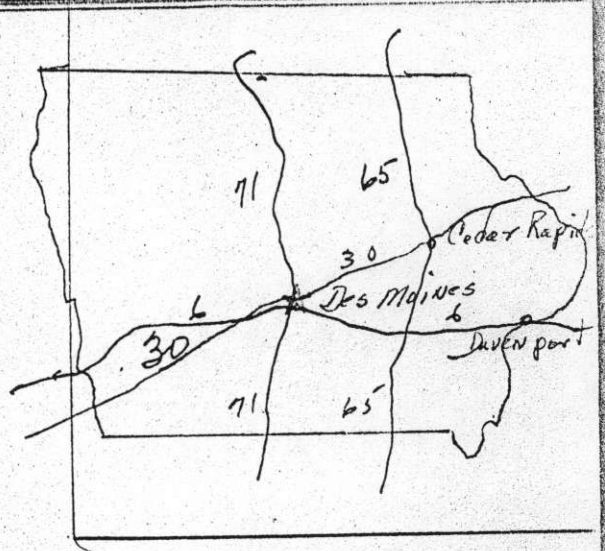
MISSISSIPPI



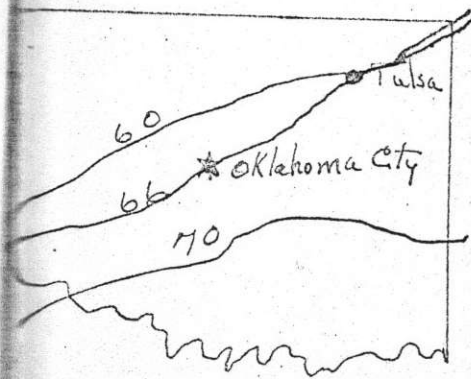
WISCONSIN



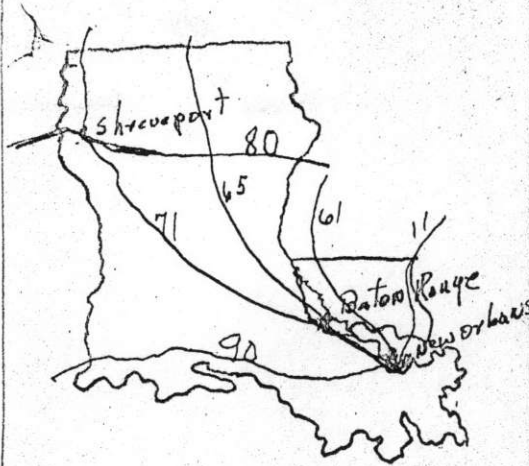
MINNESOTA



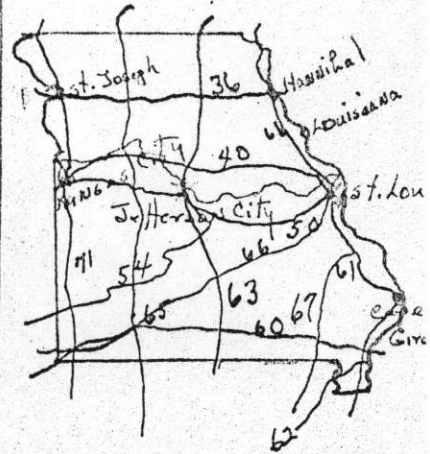
IOWA



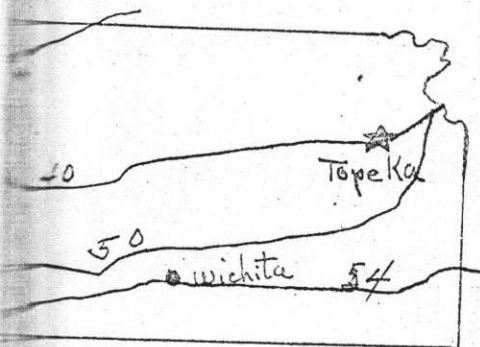
Oklahoma



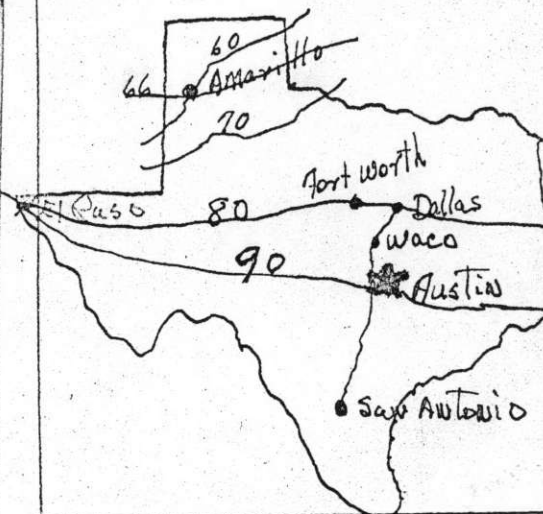
LOUISIANA



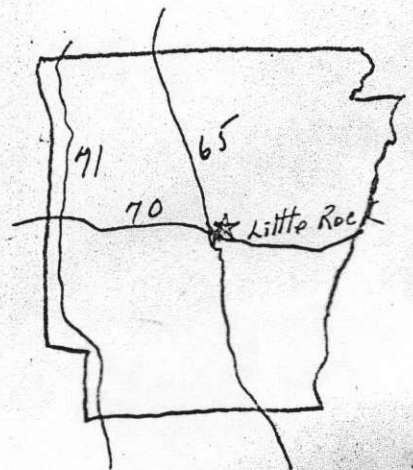
MISSOURI



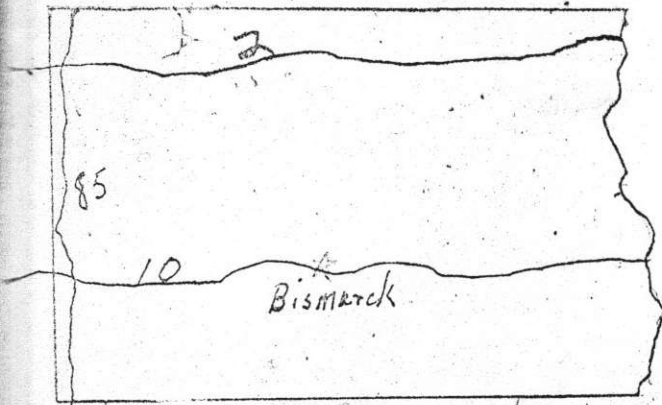
KANSAS



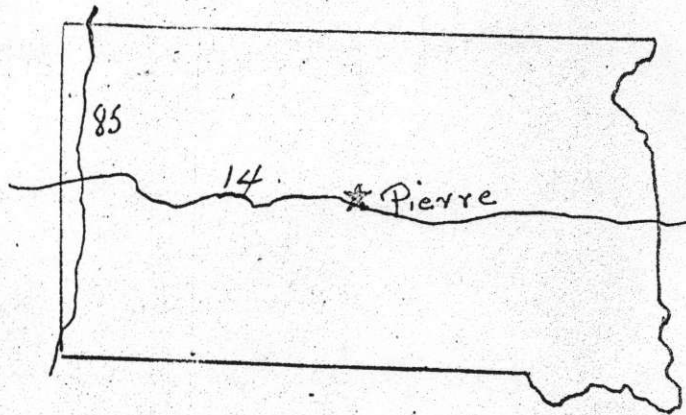
Texas



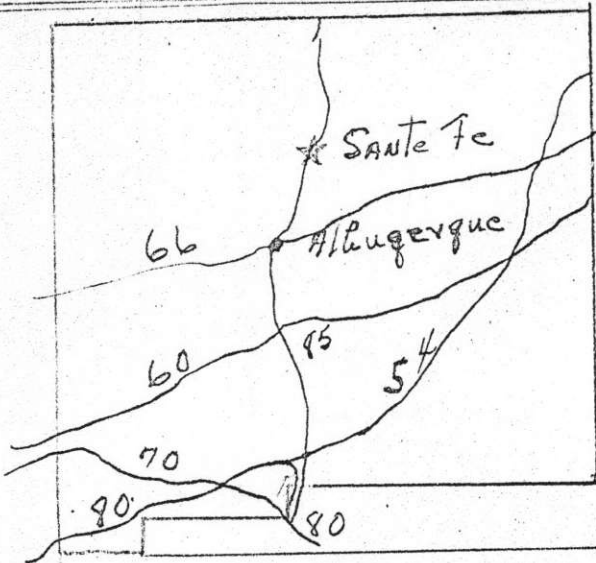
ARKANSAS



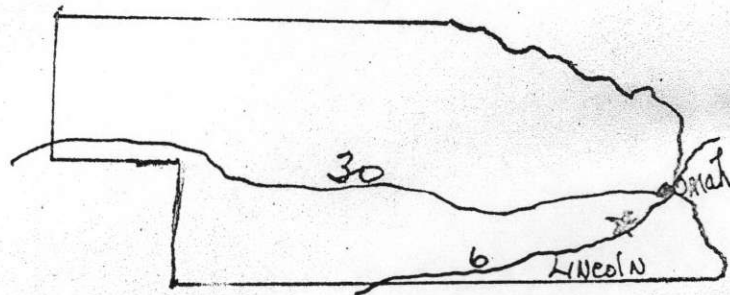
North Dakota



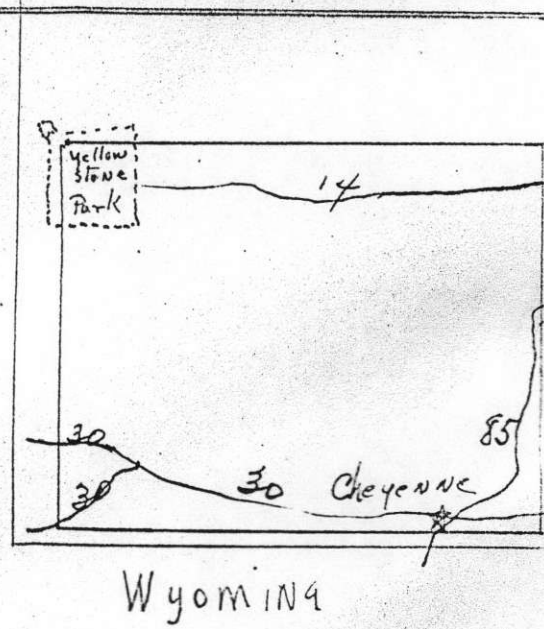
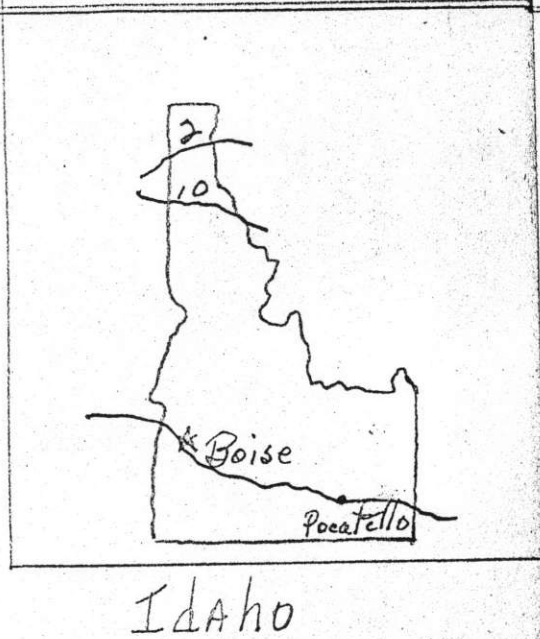
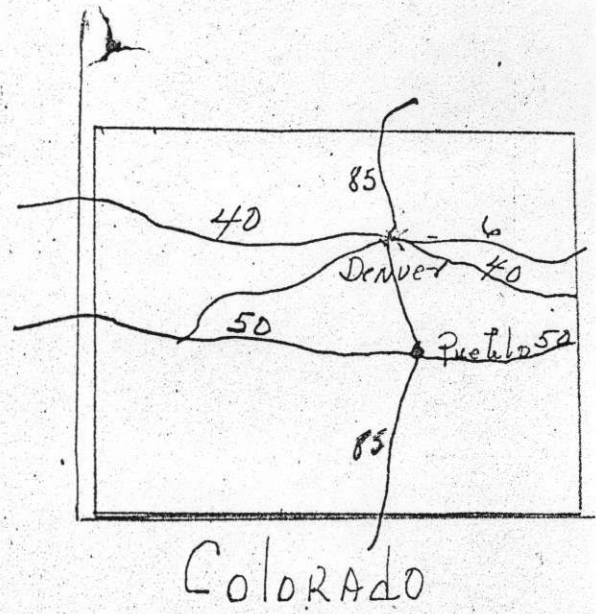
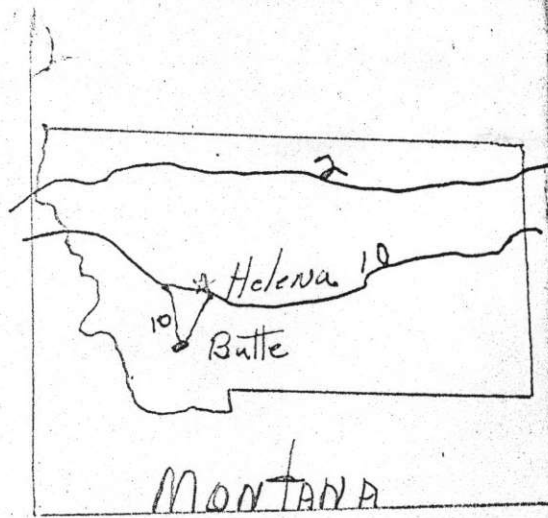
South Dakota

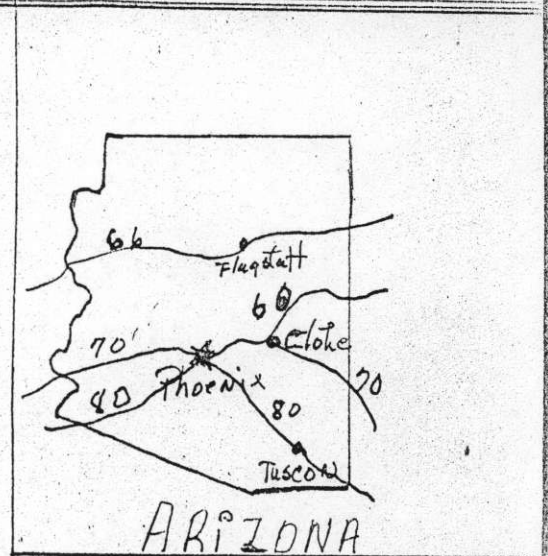
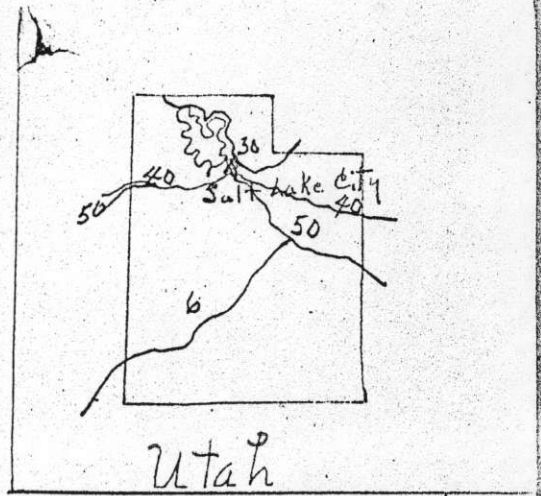


New Mexico



Nebraska



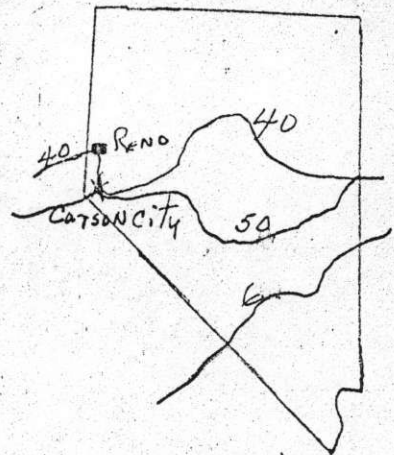


ITALIAN SPAGHETTI w Meat Balls + Mushrooms.
 By John Falvo, EX-Head Steward Liner
 "Count de Savoia" - Now w King AN's Meat
 Packers - Indianapolis, Ind.

Ingrds - Serves 5 persons 1 qt. CHIANTI

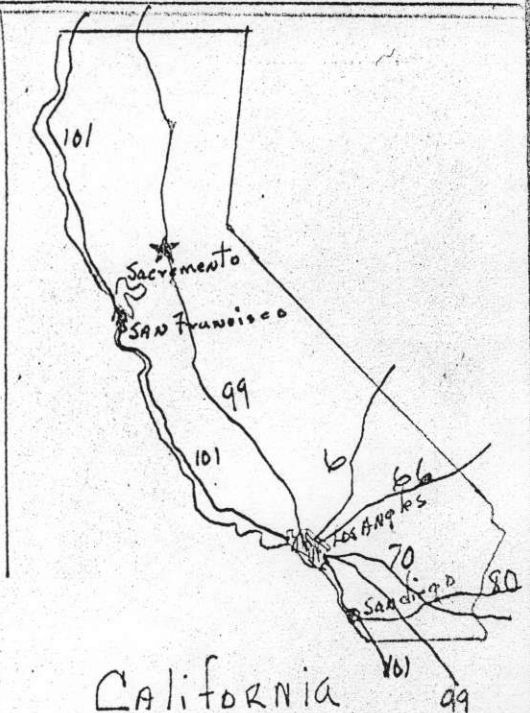
1 large Box Itali Spaghetti 1 Cup Chopped Onions
 1 pkg Parmesan Grated Cheese 2 Chopped Bell Peppers
 1 pt Olive Oil - 1 Med Can Mushrooms 1 Small Can Pimentos
 2 qt Tomatoes 1 Small Can Tomato Puree -
 Pinch Cayenne Pepper - 1 tow Garlic 1# end Pork
 1# end Beef 1/2 S + P. to taste

Mix meat, onions, cayenne pepper - 1/2 of chopped Bell
 peppers, Salt + Blacks pepper thoroughly. Form into
 Balls - Using a large deep iron frying pan, Pour in oil + heat, wipe pan w
 garlic - Partially cook meat-balls in oil, Remove meat balls and add tomatoes
 to oil, Let cook down slowly. When thickening add Puree, hot peppers + rest
 of bell peppers also chopped pimentos. Continue to cook - Replace meat-balls
 add mushrooms - finish cooking - Cook spaghetti in salted H₂O - Remove
 when done wash off excess starch - Reheat - Serves separately, meat, sauce, cheese



NEVADA

(Re' umusto) Olive Oil - Italian Olive Oil - Best.
 (Sensat) Olive Oil - Spanish Olive Oil - 8.50 qt. Best.



(TRIPPLICATE)

CERTIFICATE OF LEGALIZATION OF RESIDENCE

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whose photograph is affixed hereto and

for legalization of residence

PERSONAL DESCRIPTION

Name
 Nationality
 Date of birth
 Place of birth
 Civil status
 Occupation
 Color of eyes
 Complexion

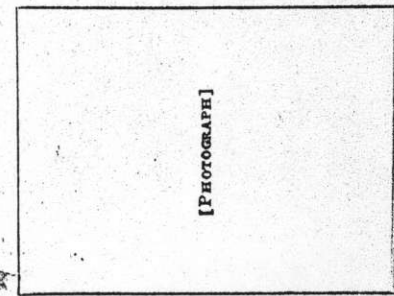
SAN DIEGO

Los Angeles
 The branch house
 Adolpho - Sra. Sabates
 House of Murphy - Stho
 Eaton - Chester
 Mikaboh - old Eng Bluff
 La Santa - Mex
 Mike Lyman's (Armed)
 Bet O Sweden
 Bernotein's (Sea Food)

Place of entry
 Name of steamer
 Residence address
 Physical marks or peculiarities

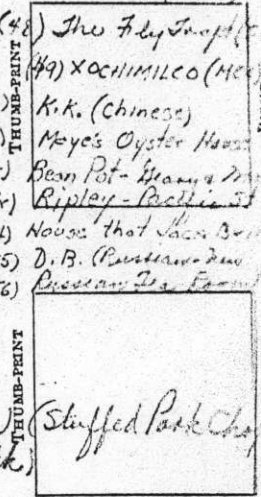
- (17) Dirty Moon's (Corn Beef & Cabbage)
- (18) North (Outside Finca toward San Mateo - Chicken)
- (19) Van Dosi (2) (Broad off Columbus)
- (20) John's Rendezvous
- (21) GRAYSON'S - Steak house & Chicken
- (22) Pierre's
- (23) Bet of Sweden (Smorgasbord) \$5
- (24) Omurkians (Armenians)
- (25) Cathay House (Chinese)
- (26) Celebilla (sea)
- (27) Julius Castle (Tel. Hill)
- (28) Babe's - Chicken a la Kier - (Rest)
- (29) Blum's - Ice Cream - Choos. (Rest)
- (30) Luccas - All you can eat
- (31) Trader Victor's (Between Oakland & Berkeley)
- (32) Palm Court of Palace Hotel
- (33) Morass's International Settlement (Steaks)

REMARKS



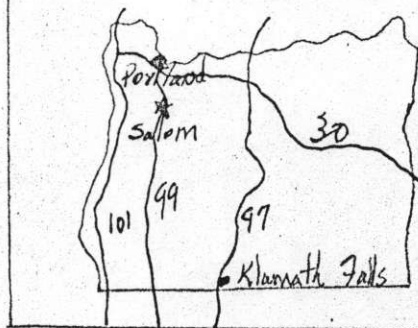
- (34) Gay 90's - Steamship
- (35) Sam's Grill - Green Jungle Song & devilled Crab.
- (36) Miramar
- (37) Jazzy Goring - Steaks
- (38) Finnoccio - Stage Drink, Beef, Pork, Sausage
- (39) Forbidden City
- (40) El Prado Roast Beef - Spanish Food
- (41) The Oyster Loft (Kearney St)
- (42) La Fiesta Club Nite Club Mex. Food
- (43) Fisherman's Wharf
- (44) Coldberg - Bower unusual imp. Food
- (45) Kokamp's (Killed Pasties)
- (46) Schroeder - German Cooking
- (47) Bernotein's Fish (Sea Food)
- (48) The Fly Snuff
- (49) XOXIMILCO (Mex)
- (50) K.K. (Chinese)
- (51) Meyer's Oyster House
- (52) Bean Pot - Beans & Potatoes
- (53) Ripley - Pacific St
- (54) House that was built
- (55) D.B. (Restaurant - New)
- (56) Russian Tea Room

Given under my hand and official seal this 19 day of



Schroeder's (Stuffed Park Chop) Victor's (Steak) Cocker Bull - steaks

[PHOTOGRAPH]



OREGON

COOKING QUAIL OR DOVE

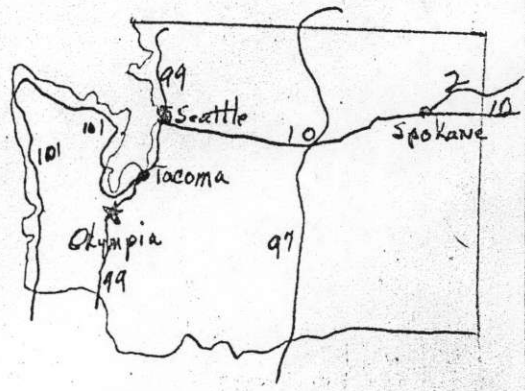
1/2 lb. French Biscuit lengthwise 1" - Biscuit is melted butter & finely chopped onions & Broiled Buttered side bread by
 - Wash to equal lengths for birds -
 - Dip birds in heavy batter, sticky dough type on in strips
 - After rubbing w salt, pepper & garlic - Stuff birds w
 - 1/2 leaf of Rosemary & baste w following
 - Chop giblets fine, Sauter in Butter, add equal amt
 - of onion - Season to taste - Add 2 tsp tart white wine
 - & amt Raisins & butter - Cook for birds in deep fat
 - or in casserole @ 350° - don't split - May be wrapped in
 - leaves after rubbing outside birds w Olive Oil of par-
 - - Raisins & Quail are soul companions. After cooking
 - in Basting sauce makes gravy by adding milk & flour -
 - Wines - White Quail Meat:

1. Billows Valley Simillon
2. Paul Garnet Sauterne
3. Schwanzenmakers Sauvignon Blanc '37

Wild Game Duck Meat

1. Schwanzenmakers Lake Isabella
2. Billows Red Pinot
3. Leonels Burgundy.

highly seasoned meat & French dishes with
 State Union. 1/2 Agave. After Sea, Bureau
 of Home Economics.



WASHINGTON

Seattle - Eating Places

- Don Sea Food Cafe
- Italian Village Cete
- Coon Chicken House
- Oyster House
- Seafood Grotto

OFFICE OF THE PRESIDENT
BUREAU OF IMMIGRATION
MANILA

CERTIFICATE OF LEGALIZATION OF RESIDENCE

THIS IS TO CERTIFY that

_____ whose photograph is affixed hereto and
partially covered by the seal of this Office is an alien whose application No. _____ for legalization of residence
in the Philippines, pursuant to Section 41 of the Philippine Immigration Act of 1940, was approved by the Commissioner of Im-
migration, as of _____, the date of entry in the Philippines.

PERSONAL DESCRIPTION

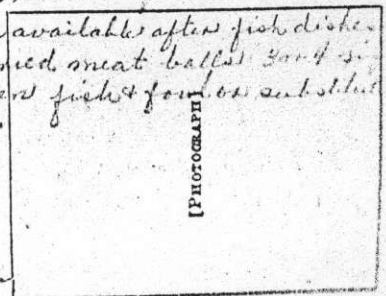
Name _____
Nationality _____
Date of birth _____
Place of birth _____
Civil status _____
Occupation _____
Color of eyes _____
Complexion _____

British Mixed Race:
1 Slice Bacon; 1 Pork Chop; 1 small steak; 1 sausage; 1 Blood; 1 Mutton Lamb Chop; 1 Kidney; 2 onions; 5 tomatoes; 1 Cabbage; Fried Potatoes; 1 Mushroom; Onion Sauce; Curries; 1 Head Cucumber; 1 Pudding

Place of entry _____
Name of steamer _____
Residence address _____
Physical marks or peculiarities _____

SUGGESTIONS - BRITISH LUNCHEON

1. Diced Mutton, curried Pork - fried on baked banana fried crisp onions - brown gravy - Chutney; Steamed Rice -
2. Pork sausage, Blood Sausage - Fried cabbage & mashed potatoes mixed - Fried Corned Beef
3. Curried Pork chops - Fried Onions - Battered Peas with a Beet
4. Culettes Rissolis (ground minced meat) - Sago - Cassava seeds (mashed) & deep in oil (Batter) & bread in oil (cucumbers) Baked stuffed Potatoes - Curried Parsnips & Sprouts
5. Stuffed heart - Sweet bread on toast, buttered Butter, fried parsnips, spinach in casseroles
6. Sheep's Kidney, liver, brains diced, fried - Shoe string Potatoes - Creamed Onions & Fried green tomatoes
7. Battered Beef baked - potatoes, Creamed Peas & Horrad Beets
8. Kidney, Bacon mushrooms fried - Baked Cabbage - Creamed carrots & peas on Cornflour
9. Mixed Grill in Beef steaks; liver; heart; sausage; Bacon fried potatoes; butter peas, cabbage, tomatoes, cucumbers salad - Mushroom sauce - Cucumber Pudding
10. Cheese, onions & brains baked; sweet bread creamed on toast, mashed potatoes Baked beans & tomato sauce
11. Baked cheese & bacon on toast - Mashed eggs - Bubble squeak (fried cabbage & potato)
12. Mashed chestnut cheese - creamed with Cauliflower - Baked potato Rissolis (paddy)
13. Brunswick Stew - dumplings
14. Pigs fry, heart, liver & kidney fried w seasoning - Rich brown gravy - Hot Biscuits - Peas Potatoes - Hot Biscuits - Rich



111

Commissioner of Immigration

(Signature of applicant)

REMARKS
Given under my hand and official seal this _____ day of _____ 19____

THUMB-PRINT

111

BRITISH-SCOTCH SIDES

COCONUT TEA SCONES 2C Flour, 3/4 lb B.P. 1/4 lb Salt 6 tbsp Sugar
Milk sift mixed. - 2 tsp butter Best
1/2 C Milk 2 eggs add to above egg salt as directed
Cream - Roll dough 1/2" thick after adding 1/2 cup milk
Cut into round. Steam in milk pan over heat in
Shaded coconut.

Note: Scones are seldom iced but are Glazed

BREAKFAST SCONES 1 1/2 C. Flour 2oz Butter Pinch Salt -
Milk to mix - Mix flour & salt - Rub in
butter - add enough milk to make soft dough - Roll
out dough stamp into desired shapes - Brush with milk
& bake in quick hot oven - Sugar may be added.

PLAIN SCONES 1 1/2 C. Flour 4oz Suet Raisins 4oz Sugar
4oz Butter Milk to mix - Mix flour, pinch salt
& butter together add enough milk to make soft dough
Add Raisins (nuts if desired) & mix well - Divide
4 portions - Brush w/ egg & milk glaze - Make diff-
erent shapes bake on cookie tin in oven.

STIMUL SCONES 3oz fine Oatmeal 3/4 lb B.P. 6oz Flour
1/2 lb Butter - 2 1/2 oz Sugar - Pinch Salt Milk
to mix - Sift flour & salt. mix w/ oatmeal & Bab.
flour. add sugar mix w/ enough milk to make
soft creamy dough - Roll out & stamp into 5" x 1"
thin fingers - Bake in quick oven after brushing
w/ milk & egg glaze.

PLAIN SCONES 1/2 # Flour S.R. 1 1/2 oz Butter 1 tsp salt
1oz Sugar Milk to mix - follow above
procedure.

PLAIN SCONES 1# S.R. Flour 2oz Butter 2oz Shortening
1/2 tsp salt 4oz sugar - follow same
procedure of mixing as above - Bake
10 mins @ 500°F.

BIT SCONES 3/4 # S.R. Flour 2oz Currants 1oz Raisins
1/4 # Currants 1/2 # Currants - Pinch Salt
1oz Suet - 1/2 oz Sugar 2oz Butter
1 egg Milk - Add flour sifted w/ other dry
ingredients mix w/ butter - add fruit & then milk
to make soft dough - 1/2" thick - Cut rounds bake
15 mins @ 450°F on greased tin.

PLAID CAKES (SCOTCH) 2C Oat Flour 1/4 C Chd Suet 1C
Milk pinch salt - Mix well roll out.
Cut desired shapes Cook on griddle or in oven.

OATMEAL DUFF - Double suet in above Recipe add
minced onions - Pepper & mustard
wrap in cloth - Boil in Pea Soup.

Note: When BAKING TARTS, sprinkle uncooked Rice
on greased paper Linen Bottom & Sides of
TARTS - TARTS WILL NOT RISE.

BAKED FIG PUDDING 2-C Breadcrumbs 1# chd figs 2. tbsp
4 eggs - 2C Milk 6 tbsp melted Butter
3 tbsp Suet - Butter a pan & sprinkle w/ breadcrumbs - add all
other ingredients mix thoroughly - Bake in medium
350-375°F - 2 hrs on stand 4 hrs - Serve w/ Sauce

SHEET PUDDING 1/2 C Sugar 1-C molasses 1-C Milk
1 C Suet 1C Raisins 3C Flour 1/2 tsp Soda & salt
1 tsp gnd nutmeg & cinnamon - Mix all ingredients well pour
into greased pudding dish - Steam 3 hrs - Serve w/ sauce

HONEY PUDDING 1/2 # Flour 1/4 lb B.P. 1/4 # Suet 1/2 # Sugar
1 egg 1/4 # Honey - Butter pudding dish - Jam
honey sift flour B.P. Cream Suet & sugar add beaten
egg w/ milk - Beat well & turn into pudding
dish - Steam 3 hrs - Variations - add spices all
kinds nuts chd figs or dried fruit & nuts - Co-
nut - etc - Serve w/ various Hard sauce & custards -

GINGER SPONGE PUDDING 3oz Sugar 3oz Butter 6oz S.R. Flour
1 1/2 tsp gnd ginger 1/2 to 3/4 C Milk
1 Egg well beaten Cream sugar &
shortening - mix flour & gnd ginger & stir gradually
moistening w/ beaten egg & milk as required.
When well mixed turn into greased basin
or greased paper pudding dish - cover w/ greased
paper & cloth - Steam 1 1/2 hours - Note: Water should
come up to 1/2 of dish & be maintained at that
level during cooking period - Care should be
taken that water does not get in pudding.
Serve w/ maple syrup or Custard Sauce - Allow
pudding to cool 15-20 mins before removing from pan.

BEEHIVE PUDDING 3oz Breadcrumbs 3oz Flour Jam -
3oz Shortening 1 or 2 eggs Marmalade
Mix as above - Steam 1 1/2 hrs - serve w/
Honey.

Chocolate Sponges 1/4 # Breadcrumbs 1oz Cocoa 4oz Sugar
1/4 Vanilla Wafers 1 egg 2oz Butter 1oz
Cream - Steam 1 1/2 hrs - serve w/ hot choc. syrup
or H.S.

MINCEMEAT LAYER 10oz S.R. Flour 2oz Breadcrumbs 1/2 #
gnd cinnamon 6oz Shredded Raisins
1# mincemeat - Milk to mix - Mix as above -
alternate layers crust & mincemeat - Steam 2 1/2 hrs.

NORFOLK DUMPLING 2-C Flour 1-C Milk 1/2 C Chopped Suet
1 tsp Salt - Make heavy dough - Boil
Boil in beef neg. & water Not over 15 mins - Steam
on top of vegetable - 5 mins

APPLICATION FOR
LANDING CERTIFICATE OF RESIDENCE
9045 *

THE GOVERNMENT OF THE PHILIPPINE ISLANDS.
BUREAU OF CUSTOMS.

FORM NO. 269.

LANDING CERTIFICATE OF RESIDENCE.

SECTION 7 OF ACT NO. 702 OF THE PHILIPPINE COMMISSION.

Chambers
4 tbsp Butter 2 - eggs
1 tsp salt 1 1/2 C milk
1 tbsp Sugar 2 1/2 C flour
4 tsp Baking Powder

Add beaten eggs & milk to shortening & beat well - Add salt, sugar, Baking Powder & sifted flour - Put greased muffin tins (large size) and hot slightly greased girdle on frying pan - fill 2/3 full - the batter cooks slowly until brown & puffed - Turn onto other side - Split while hot and butter generously. Excellent with cottage cheese.

I, Barua Nee, a Chinese Person other than Laborer, hereby

make Application to the Collector of Customs for the Port of MANILA.

P. I., for a Landing Certificate of Residence, under the provisions of Section 7 of Act No. 702 of the Philippine Commission, and declare that I arrived in the Philippine Islands on the 23

day of May, 1914 at the Port of MANILA.

ex s. s. Barua Nee; that I have not been convicted of a felony in any court

of the States or Territories of the United States or of the Philippine Islands, and that the following descriptive list of myself is true and correct in every particular, viz:

Name, Barua Nee.

53. SCOTCH SHORT-BREAD - ROYAL
2 egg yolks
Cream together butter, sugar add flour & salt - Cream until smooth paste - Roll 1/4" Bake greased baker pan - 25 mins @ 350°F - makes 3 dozen -

2 C flour 1/2 C Conf Sugar
2/3 C milk 1/2 tsp Royal B. P.
1/3 Butter

SCOTCH PUMPKETS

2# Oat Flour 4 eggs 1/2 c Sugar
1 c Milk - pinch salt - Beat eggs
Flour + salt - mix egg w milk add to flour mix
th smooth thick dough - Roll out stamp 4" ind
along 5"x2" or any desired shape - Bake w
1/2 egg glaze baked quick oven 350° - 15 min
fry in bacon grease - serve hot

PUMPKETS

1/2 c mashed Potatoes 5 1/2 c G.P. Flour 2oz Yeast
1 egg 1 c Sugar 1 c Milk
1 1/2 lbs Butter H2O
Rubine potatoes, butter, add yeast soaked H2O -
Beat until smooth - Add salt + 1/2 flour - Beat
remainder flour w spoon - Cover, let stand
ward flour 1/2 hr. Rubed mix w wooden spoon
Cover let stand 15 mins. Return warm place
Beat 3 times - Half fill muffin tins which
are been greased & heated - Bake 20 mins
hot oven 350° or until sides shrink from
pan - Pumpkinies are generally 3 1/2" circular &
3/4" thick. Some w breakfast as savory w butter
or as lunch or tea - Batters w
Cheese -
Excellent when toasted topped w ham & eggs -
or as base for Rabbies, steamed dishes etc -

LEAVES

2# O.P. Flour 3oz Butter 2oz Shortening
1/2 c salt About 1/2 milk 1 egg
wants, Raisins as required. Sift flour into basin
Beat - Rub in salt & butter - Add milk & egg mix
all to soft dough - Mix in curants, Raisins & sugar -
Divide into unequal parts 2/3 to 1/3 on floured board
Roll large portion dough into round loaves &
small portion into small ball shaped thus
Place ball on top large round mound - Press
finger into small ball to make "collage loaf"
Brush w beaten egg milk - Bake quick oven
makes 16-24 leaves.

SCOTCH BISCUITS

1/2 # Flour 3oz Sugar 1 egg 4oz Butter
1/2 tsp Bake Pld. Jam - Salt
Beat sugar & butter to cream add egg, flour & B.P.
Mix into stiff dough - Roll out on floured board
thin (do not stretch dough) Stamp into Rounds 1/2"
Stamp out centers 1/2" Place 1oz center out on top whole
round - fill hole w jam & bake hot oven 450° 12 min
See above page No 53.

ROCK CAKES

1/2 # Flour 3oz Butter 5oz Currants
2 1/2 lbs Milk 1/2 # Sugar 1 Raisins
Mix, Roll, Pwd in case ordinary flour - Sift in
flour, baking Pwd & work dough as fine as
bread crumb, add milk egg & sugar - Mix
well - add Raisins etc - Drop by spoonfuls on
greased baking stone Bake 15 min @ 450°

DRIED FRUIT PUDDING W SKET CRUST

Note: These puddings are different
in that wet about lips & partly
mixture is inside like sket.

1/2 # Dried Apricots 1/2 # Figs 1/2 # Apples 1/2 # Peaches
1 pt H2O Sugar enough to sweeten well (about 2 tbs)
SUET CRUST - 10oz S.R. Flour 5oz Chd Suet
Milk & mix 2 eggs - Sift flour into basin - add
chd suet, pinch salt & sugar - add eggs & milk
well beaten - Mix to good soft dough consistency -
Take 1/2 dough & line greased pan, pressing sides
well -
Fruit - Soak 24 hrs in warm H2O strain
& drain fruit - Save liquid - Place in crust
lined basin until 1/2 filled - add some of juice
from soaking - Invert cup in center -
Place top crust - moisten & seal edges -
Cover top w greased paper & cloth fill outside
basin w full as 2/3 w boiling water, maintain
level & boil 3-3 hrs -
Any types center may be used

FLAKEY PASTRY

3/4 # Flour pinch Salt
5oz Butter
6oz Shortening H2O to mix Mix soft flour & salt
Rub in butter & shortening, add H2O to make
soft dough - Place hand on floured board
Roll out 1/2 thin piece - Roll out pastry to square
turn it over - Place hand over it & press down
lightly fold all sides to middle then in half
Should be in 8 folds - Keep in ice box 24 hrs
before using scrap in waxed paper

POTATO SCONES

Mashed potatoes, flour, salt
milk - add flour to thicken - Bake on greased
griddle 1/2" thick x 1 1/2" dia

SCOTCH BUN

3-c Flour 1/4 tsp Soda 1 egg
1/2 c Sugar, 1/2 c Raisins, currants, Orange peel
Zerone peel, grated, candied ginger, 3 lbs
Butter, cinnamon, nutmeg, cloves & all-
spice - Beat egg yolk - sugar, butter & part of flour
Beat whites, add fruits, spices & remainder flour -
Fold in egg whites mix until smooth - Roll on
greased pan 1 hr @ 350° or less until done

YORKSHIRE TENDERLOIN TIP ROAST

Roast in roasting Pan w spices suit on
top - Break 1/2 egg, beat add 1 tbs
salt, start sizzling in flour until dough thick 1/2
Cream & 1 tbs butter - mix to pancake consistency
Fry 2 real kidneys in butter w diced onions - dice
Kidneys Remove Roast from pan & 1/2 gal
Pour in batter - gently stir in kidneys & onions
1 tbs Lemon juice & 1 tbs wine. Sauce 1/2 tbs
dry mustard, pinch celery & garlic - 1/2 tbs
Roll roast in batter - Place mixed hot oil 115°
w. w meal on top - Place 2 lbs Bacon on Pan

ENGLISH

PLUM PUDDING 3/4# White Raisins 3/4# Red Raisins 3/4# Currants 3/4# Suet Flaked 7oz Flour 4oz Cold Apples 1oz Candied Orange Peel; 3/4# Crystallized Citrus; 1oz Citrus 1/2# Br Sugar 1/2# Heavy Cream 10oz Bread Crumbs toasted; 1oz Suet; 1tbl Salt; 6 eggs; 1/4 Pt Brandy or Sherry (mix bread crumbs & Brandy - add this dry mixture) - mix well - Beat eggs & milk then add mix w suet. Pack in tin & wrap with clear oiled paper on top. Cover w cloth - Steam 2 1/2 hrs - place sealing on top of can after saturation with Brandy & Rum - Store 12 mos. if possible by yourself -

TRIFLE

Soak sponge cake strips 1 1/2" x 1 1/2" x 5" or lady fingers in Blackberry or other fruit Brandy for 1 hour - Place layers of dried mixed fruit - Bananas, peaches, cherries, nuts in Jello - Another layer cake - layer egg custard w honey - then layer sponge cake - Top w choc. fudge or Caramel Sauce - then add Whipped (Devonshire) Cream & sprinkle w nuts - May be served in small portions -

or toasted CRUMPETS w slice Cheese, OILS and Egg Sunny side up.

WINES (cont)

Heidsieck - (imp) Heidsieck (imp) Clicquot (imp) (imp) Great Western (U.S.) - Vintages Champagne should be served w game.

Apple Cider Champagne (carbonated) - WHISKEY - At informal dinners may be used. - It is rarely if ever done, except at banquets where a different wine is served w each course - Choose all-around wine or wines & use only 2 or more than 2.

Preferably - Good (3) SHERRY (4) CLARET (5) Burgundy (2) Sauterne PORT - PORT - PORT - PORT - AMERICA Port

Red wine at finish of Entrees - Use w Cheese & dessert.

Dry Vermouth is alright to serve w aperitif before Italian meal - classify as w Antipasto to give desired effect on the wine CLARET, MUSCATEL, CHIANTI

(See p. 122 - Cont.)

WHEN TO SERVE WINES

SHERRY: Use small V-shaped glass - serve from decanter at room temperature - Dry sherry to be served w Hors d'Oeuvres - served w cocktail (such as oyster, shrimp, crab etc) and with soup. To be served before meals instead of ordinary whiskies etc if wines are to be appreciated.

Some good sherrys:

Redd White Sherry Harvey's Bristol Cream - (Eng) imp - J. Robinsons (Eng) Imp Pinketers (Eng) Imp - \$4.50 up 5.00

Serve dry sherry w Hors d'Oeuvres undiluted sometimes warmed before fireplace & spiced.

Note: A Red Wine is never chilled. Any wine not white is technically Red.

CHABLAIIS - White Wines - cold w oysters & fish or may be served throughout meal.

Suggestions: Chablais, Sauternes, White Burgundy, Rhine Wines (dry) Moselle, White Port.

In tropics or in semi-tropical weather U.S. summers, suggest a good Sauternes w Entrees.

Paul Lechard - Marseilles Lieb Frau Milch - (Rhine) -

BURGUNDY

Red - Serve w game at room temp

White - Sparkling - Serves w game excellent.

CLARET

Serve w meat at informal dinners or through out meal till finished w entrees, at room temp. Calif. Claret bottled under name "Claret" - Imp. Claret sometimes bottled under "Red Bordeaux" as good all-around table wine - Claret is excellent cheaper than Port or Sherry - Claret is excellent when made from Concord grapes.

CHIANTI

Is a good all-around table wine to be served w Italian, Chinese dinners. Although classed as Red is almost Black in color - serves at room temp.

PORT

Is excellent w cheese. Red port is more commonly used than white Port - Both are sweet wines - serve w cheese - at end of meal may be served w coffee, cordials - coffee.

CHAMPAGNE

Is the King of all wines - Formol - It is usually only served w formal affairs. It is only wine that can be properly served at all times and w all courses - Always chill - serve w game or meat if other wines are served. 116.

APPLICATION FOR
LANDING CERTIFICATE OF RESIDENCE.
No. 9043 *

THE GOVERNMENT OF THE PHILIPPINE ISLANDS.
BUREAU OF CUSTOMS.

APPLICATION
OF CHINESE PERSON FOR
LANDING CERTIFICATE
OF RESIDENCE.

UNDER SECTION 7 OF ACT NO. 702 OF THE PHILIPPINE COMMISSION.

I, San Juan, a Chinese Resident of this port, hereby

make Application to the Collector of Customs for the Port of MANILA

P. I., for a Landing Certificate of Residence, under the provisions of Section 7 of Act No. 702 of the
Philippine Commission, and declare that I arrived in the Philippine Islands on the 23

day of August, 1914 at the Port of MANILA

ex s. s. "San Juan"; that I have not been convicted of a felony in any court
of the States or Territories of the United States or of the Philippine Islands, and that the following
descriptive list of myself is true and correct in every particular, viz:

Name, San Juan

Russian Hunt supper
Leo Tolstoy "War & Peace"

9. LOPSNAI. Simmer chicken 1/2 H₂O 1/2 milk
Remove chicken dip egg batter crisp crumbs
 Fry deep fat - Snow w/ sour cream over
 Make soup 1/2 stock Boiled Mashed Potatoes
 & Macaroni & No. 13. Eggs in other half.
D.C. Form No. 209.

RUSSIAN DISHES

BROKEN A LA KIEV

2-3 large boned Chicken Breasts
Butter for deep frying
Butter butter packed in ice

cut steaks from chicken breasts - w. sage around
with dill - throws so butter with not leak
(this is secret of success) Fry in deep fat - Becha's -
Saw from the same best known Chicken a la Kiev.

Beef Casserole

12 lbs cold
1 Bottle Catnip
1 med onion diced
5 lbs w. onion
1-2 lbs 2 lb butter
layers layers beef, layers onions, layers cheese -
make total 6 layers top w. egg whites beaten
stiff - After cooking - remove add egg whites
- return to oven & brown - that yolk & add to
milk above.

SOX

Cut several different kinds of vegetables
Onions, carrots, potatoes, squash, cabbage
as, beets, in large pieces - Cabbage predominant
- Add Beef & mutton, cook w. plenty stock -
to creamy mass - Serve w. sour cream - 2 lbs
batter of soft cream.

STRAFF OFF

Cut beef in strips $\frac{1}{2}$ " x $1\frac{1}{2}$ " x $1\frac{1}{2}$ " Fry
w. onion, peppers, garlic w. sauce
batter - Add to beaten eggs & sour cream - serve
mushrooms gravy & french fried potatoes

SOLNIK

$1\frac{1}{2}$ # Kidney or Liver - Braise w. spices
cube $\frac{1}{4}$ - $\frac{1}{2}$ # Bril. vegetables till mushy
meat & serve w. sour cream - Fry russian
ats in Wesson Oil

MEY

Buckwheat pancakes - Spread on same
Red Caviar, next one sour cream, Black
Caviar, sour cream - Pour sour cream over
like as salad.

TZA

white pancake - Thin, edges crisp - serve
w/ butter & jam or preserves rolled in -
Dust w/ melted butter & powdered sugar -

BTLEY

Fry and beef, mashed H.B. eggs &
much butter - S & P chopped onions
- Bril cabbage leaves in beef stocks, until
done w. seasonings - Roll meat mixed w. other
to inside Fry deep fat - Wesson Oil - Serve w.
cream sauce & potato.

ANNOE

Add 2 cups chili sauce - cups diced
onions & 1/2 cup green peppers to regular
mashed

TSARSKAYA PASHA
RUSSIAN EASTER CAKE

5# Cottage Cheese
3 dozen egg yolks
 $1\frac{1}{2}$ # Butter
1# Raisins
 $\frac{1}{2}$ # Dates
 $\frac{1}{4}$ # Walnuts

3# Sugar 1 tbs Vanilla $\frac{1}{4}$ # mixed nuts
Plenty candied fruit - Citrus -
Mix butter & sugar until creamy, add cream
& egg yolks, vanilla, raisins, nuts, dates,
candied fruit - Place in pan on stove -
Simmer 20-30 mins - Stirring constantly
Do Not Boil - Cool & pour into pyramid
mold lined w. cheese cloth - Put under
pressure for 10 hrs in cold place - Remove
Cut w. cake knife as desired - Serve 2/4

PATEETZA

Makes batter 50% cake dough &
50% presoaked white Raisins - Make
into loaves - Bake mod oven 350° until
done - DUNK IN HOT SPICED GRAPE WINE
when eating.

EASTER CHEESE

1# cottage cheese, mix w.
butter, sugar, salt, cinnamon & presoaked
Raisins (white) Chill Pour off excess H₂O.

EASTER BREAD

Using milk entirely make
raised bread dough, add plenty butter, raisins
sugar etc. nuts, Let raise - Bake in cylinder
6" dia 10" high -

VARENYIKES

Cut biscuit dough, rolled thin
into 4" squares fill w. mix cottage cheese, cream,
egg yolkaten stuff, raisins, cinnamon & sugar -
fold over, moisten & pinch edges - Fry in deep
fat or bake - Dust w. powdered sugar or place
strawberry icing.

RUSSIAN No. 1 DILL PICKLES

1C salt for every 20 cups hot
boiling H₂O, 1C - Vinegar, 6 large dried
onions, 1 clove garlic - Hot Red peppers, 2 dried
green peppers Lots of Dill - 1 stick Licorice -
Use med. sized cucumbers, clean & put in sacks
as usual w. weight on top - Let stand 2 weeks -
CHOICE !!

RUSSIAN No. 2 DILL PICKLES


Boil for 1 hr in 3 gal H₂O 2 stalk
dill, 1 bunch of parsley, 2 hebed
chopped garlics - 1st Spanish onion - sliced, 2 each
peppers, $\frac{1}{8}$ # Peppercorns, $\frac{1}{2}$ C allspice, 1 qt vinegar
2# Brown sugar - 2oz alum; 5oz salt 2 stalk
licorice - Wash cucumbers & space evenly in
sacks - Pour liquid over pickles & put on lid
weighted for 5 days - If you need dill pickles
continued - Drain but eat after 2-3 days -

RUSSIAN DISHES

PLAIN
BREAD
DOUGH

1-C Butter Softened 1-C Sugar 1oz Confectioner's
3-C Flour 4 eggs 1 pt lukewarm milk
Bated Rind of Lemon
white yeast in bowl - add milk & cup of flour
scald to rise in warm place Cream butter
in & eggs add balance flour & yeast mix
thoroughly - Mix well - add only enough more flour
and knead until dough smooth & elastic
needs in warm place to rise double
in - Form into desired shapes - Let rise again
in hot oven 450° F - 25 mins - Cover as desired
ing.

PLAIN
BREAD

For above dough, add 1# Sweet almonds
2nd rind meal - 1# Peas Sugar 1/2 oz
butter almond - Rose water to flavor -
dough 1/2" thick - 1/2 in rounds 1/2 in strips
etc. - Make tray of strips by placing around
under - Moistens seal big  Baked greased paper
Filling: Mix enough powdered sugar w/ Rose
water to moisten - Stir until sugar is stiff fill
holes & know in oven - Serve w/ plating &
apple sauce - or drink in Hot Spiced Coffee
etc.

COCAKES

1-C Sugar 1-C Eggs 1-C Sour Cream
3 tbs butter 1-C Chopped Almonds
counts roll - 1 tbs B.P. Mix eggs sugar & cream
enough flour to make dough - Roll 1/4" thick
lined as long as wide - Spread thin layers
thin over 1/2" by dough - Fold uncutted part
up bottom. The remaining 1/2" makes 3 layers
butter between - So this of times - Place dough
board set stand on ice to harden - Roll out thin
possible - dust w/ milk, almond, cinnamon
be in 7" squares.

LIPSHI

1# Steamed Rice 1/2# 2nd Rnd Beef 1/4#
1/2# 2nd Pork - 1/4# 2nd Liver fried - 2
Salt Pepper Tomato Soup - garlic clove &
C Chpd celery - Nettle seeds heads cabbage in
1/2# C. Salt leaves & meat & above ingredients well
mixed - Wrap like Tamale - Fry in deep fat until
cabbage browned - Cook in sauce 1/2 Tomato soup
1/2 cup milk - Remove from dish & serve w/
sour cream

APOLLEANS

1 qt hot mashed Potatoes Vanilla SIP
1-C Cottage Cheese Add flour
of butter 2-eggs 1-C Cream to make stiff
dough Roll out 3/4" x 3/4" x 4" - Bake until golden
brown - Heat 450° F - 45 mins - Heat may be served
with cream - Paint w/ milk & egg glaze

22. MEAT BALLS

1# 2nd Round 1# 2nd Pork 2 onions chpd
1 large sweet pepper chpd fine 1# Steamed Rice
2 eggs well beaten 1 Cup Tomato Soup Cond - 1/2
Butter - 1-C Sour Cream 1/2 tps sa 1/2 tps dry mustard
1 tps Worce. Sauce - 1/2 tps S.P.
Brown onions & pepper in butter - Add
meat & seasoning - Stir 10 mins - Remove
last add Rice & eggs heated well & tapiooca to
form balls - Fry deep fat (Olive oil) until well
browned - Place in casseroles w/ Tomato Soup &
Sour Cream - Bake 15 mins - 350° - Serve over
Mashed Potatoes or Blenny.

23. PERESKIS

2# 2nd Round 1/2# Pork shoulder 2nd
2-C Onions chpd - Fry meat & onions in deep fat
add S.P. to taste - Ice Box dough rolled thin
4" round - Fill w/ meat & onions add & seal -
Fry in deep fat - Pour following sauce over
top 2 tps Mustard 2 tps S.P. 2 tps
Anchovy dash - 2 tps Sour Cream -

24. RUSSIAN
DRESSING

1-C Mayonnaise 1 tps Worce. French Sauce
1/2-C Chilled sauce 1 tps Coleman Mustard
1/2 tps Salt - 2 tps minced pickles -
1 tps minced green peppers - 1 tps chpd Pickles
Mix well & serve over hearts of Lettuce, Shredded
Cabbage or Endive.

25. MONGOLIAN
ZOKNEY

Sour Cream Roasted Millet Seed
Sugar - Boil & serve in a wooden
Bowl w/ chopsticks as breakfast food.

26. MONGOLIAN
CREAM

Heat much under boiling point
2 qts cream for 24 hrs. Left off
thick scum w/ chop sticks - Fold into big sand-
wich, sticky side inside - Cut & serve small
pieces - Very rich!

27. MONGOLIAN
TEA

Makes strong tea w/ milk -
add butter.

28. BOBKA

Cake bread using egg yolks, baked
yeast & regular cake batter - Let overnite &
bake - all fillings suitable

HUNGARIAN DISHES

HUNGARIAN 1# Stuckbutts 1 head Cabbage
WASH 1# Pork 1/2 C Green Mince 6 Potatoes
 1/2# Chicken Liver 1 Pepper 1/2 C Onions 1/2 C Tomatoes 1/2 C Lima Beans
 1/2 C Chicken in fine pieces add 1-C sliced onion &
 by till brown - Boil meat cut in 1" cubes
 & add vegetables & desired seasoning -
 until done - Add to stocks flour to make
 thick gravy - Add to skillet w/ chicken & onions
 add a little water - Simmer 10 mins & serve
 hot - (See Foreign Menus)

GOOD SOUP Save blood of fowl, boil until
 thick consist by add cream and
 1/2 slice apples 5/P - 1/2 C raw potatoes
 1/2 C egg - 4 add 1/2 C Raisins & milk to make
 of consistency - Serve w/ black bread, prune
 etc.

BEST FOWL Stuff fowl w/ dressing of onions,
GOOD DRESSING pepper, celery, 5/P - (Pony strips)
 Cook around fire & roast - Sometimes fowl
 stuffed w/ mashed potatoes - chopped apples,
 raisins & prunes but always cook w/ pork -

HUNGARIAN Add 1 tbsp vinegar or 1 tbsp
SALAD DRESSING Lemon juice to 1-C Sweet cream,
 all pepper & 1/2 tsp dry mustard -

shred cabbage & sliced apples w/ drawn
 butter & Fresh Pork Cracklins - Fry.

ack wheat flour browned & mixed w/ pork grease
 serves as gravy for pork Roast.

PINCH Chop spinach fine - cook w/ Barley
BARLEY Spiced to taste cooked w/ ham.
SOUP when creamed serve w/ mashed potatoes
 and steak dinner.

add buckwheat to stews & goulashes to chicken.

BREAD Use large Raisins - presoak over
Raisin Soup milk cook w/ milk, flour, chopped
 apples & sugar - when near done
 add 1-C Fried Black Bread crumblers 5/P.

FRUIT Boil after pressing dried apples,
SOUP Raisins, apricots, peaches, figs &
1888A milk - 1/2 C butter - add cinnamon & dash
 nutmeg - add sugar & milk - Thicken w/ flour
 serve w/ Sweet Baked Ham, creamed peas, fried
 Potatoes, sweet cabbage, pickles & salad -
 Ry Bread & Yellow whipped cream & light
 cooked.

8. ROLLED STUFFED STEAKS Prepare steaks for frying - Roll like
 a plank steaks w/ fowl dressing,
 skewer & grill under open flame - Serve w/ mush-
 room sauce - scalloped potatoes etc.

9. POTATO CAKE w/ FRIED ONIONS Add cream to cakes w/ animal
 poured over top till cakes are
 submerged, Bake 10 or 15 mins.

10. FRIED PATTIES - Cabbage shreds, eggs & flour mixed
 into ind. Patties - boiled in boiling H₂O &
 fried in deep fat - Serve w/ fried onions, butter,
 bread crumbs - Salmon Salad or pickled
 Mackerel or Herring -

11. POLISH BOLOBSA
KISZKA - Blood sausage - Barley Pork & Blood
SERDELLOWA (Boloson) fine and beef, highly
 spiced in many smooth types -
 Smoked - usually boiled Sandwich
 type
KRAYCINA (Sausage) fatty & large pieces
 of meat, pork etc, spiced highly use
 w/ family type cooked cabbage
SERDELY - Like frankfurters - Breakfast
 type -

12. HUNGARIAN STRUIDLE Roll glaze of dough as thin as possible
 w/o breaking or stretching - Sprinkle
 w/ good nuts, citron, raisins, currants, cinnamon
 brown sugar, lumps of butter - Then cover so
 cautiously roll up into large paper, & coil
 like a snake - Bake in a well greased pan
 & serve w/ generous helping sweetened whipped
 cream - on Rum Butter - see E.

CHEESE

- AVAREY
- LA CASSE
- Prison
- Cream
- Imported processed
- Coltge
- DOM - Dutch yellow processed
- transport (CA)
- Camembert (FR) unprocessed
- Swiss Fr processed cheddar
- MUYERLE (IT) yellow Fat W soap
- Limburger - Col - Ger?
- Wenshire (Br)
- Edam (Fr)
- Emmentaler (Gr)
- Green
- Canada
- Wiltshire Eng Mixture of Cheddar
- Longhorn
- Leicester (Fr) Soft White
- Gorgonzola (IT) processed cheese
- Semi to Roquefort.
- Copsago - Swiss
- Cheshire (Eng)
- Munster (Eng)
- Edam (Dutch)
- Daisy (Amer)
- Ticcoffa (IT)
- Port Salut (Fr)
- Liederkrantz (Gr)
- Stilton (Eng) Rich
- Blue green - Swiss Fav.

- 31. Brie (FR) Ripened long soft mold.
- 32. Vermont Sage (Amer)
- 33. Romano - (IT) common known Italy "Blackhead"
- 34. Parmesan - (IT) processed sweetish skim milk
- 35. Schweizer Kase (Sw)
- 36. Zieger (Sw) - Herb green
- 37. Brick (Amer)
- 38. Votost (Norw)
- 39. Jack-Cheese - Mex Calif Border
- 40. BIERKRANZ (Gr)
- 41. KAMENBURG (Gr)
- 42. Orsini (IT)
- 43. ASIAGO (IT)
- 44. Appenzell (Sw) - not cheese - semi-sharp types 1 - salty, sharp other mild creamy
- 45. Tilsit (Sw) small soft like Swiss cheese - Tattish

In most delicatessen stores one may buy Assorted Cheese in containers about 4" in Dia - For purpose trying different Imported cheese.

Note: Zieger is green aromatic herb cheese that Mrs. Hurn used

CHEESE Notes

- (1) Amer. Cheddar - Exp dinner & Cooking 15¢# Longhorn best buy 16-30¢# Sharp, tangy hard, creamy
- (2) Amer. Bricks & mild, smooth creamy - for sandwiches (N.C. for cooking) 20-30¢#
- (3) GRUYERE (Swiss) Hard st. creamy, smooth good after dinner 20-30¢#
- (4) CHEESHIRE (Eng) Mild, yellow, smooth creamy milk - Good after dinner & salad 90¢#
- (5) Edam (Holland) - Creamy, deep yellow, sharp & tangy. Excellent after dinner, in pie & dessert & good in Burg. Difficult to spread and should be gauged from center out & served in hot form. Necessary to knife into 1/2" or 3/4" slices or in 3 1/2" # - 4 1/2" # Red Ball

(6) KAUKHWA Club - (Amer) Superior eating - like Edam, sharper than Cheddar, smooth semi-processed - crumbly, ideal for dessert & in pie & cobblers etc. - Cracker - Most popular, well smoked - Sold in jars up to 5# 45¢ - 60¢#

(7) PARMESAN (IT) Very hard usually powdered - w spaghetti - Exp. for cooking 60¢ - 80¢#

Molded
(1) Stilton (Eng) Semi-Strong, rich, waxy w blue green mold - Excellent after dinner - Domestic is not equal to imported. 7/00#

(2) Roquefort (Fr) Semi-Strong, sharp. Excellent after dinner - often used in salad dressing. Better type packed in Paraffin - 80 to 100¢# Same as Stilton - Dom. not = imported.

(3) Gorgonzola (IT) Semi-Strong to strong - greenish brown. Ideal after dinner Domestic Imp 7/00#

(4) Brie (Fr) - Soft creamy cheese - ripened in mold in France but w Bacterias in US. Excellent after dinner 1/00# Dom & Imp.

(5) CAMEMBERT - Very similar to Brie w 1/2" after dinner cheese 1/00# Dom & Imp.

(6) Votost - (Norw) Deep brown, goats milk, sweetish.

(7) Limburger (Belg) Strong, cream colored, soft. Best bought in Bulk 150¢#

(8) Liederkrantz (Gr-Amer) See Limburger.

(9) BIERKRANZ (Gr-Amer) " " "

CREAM CHEESE

Cream
(1) Cottage Cheese - Made from Curd of sweet milk (whole milk) 10¢# Excellent for salads mixed w cream & served w lettuce, tomato or fine apple.

Suggestion from Cheese Experts:
In pie crusts for apple, mince, berry pie & cobblers & puddings substitute 1/2 Shortening for CHEDDAR, STILTON, or EDAM grated.

SUPERIOR IMPORTED CHEESE -
CAMEMBERT (SYNDICAT DES FABRICANTS DU VERITABLE CAMEMBERT) -

FRUIT Miss pancakes batter, thin, sweeten w/ fruit sugar. Fry - spread on yeast or tart. Roll - Place in chaffing dish - cover with sugar & pour over with syrup - Serve after.

FRENCH DRESSING 1/2 Cup Red Sugar 1/2 C Vinegar 1/2 Cup Butter 1/2 C Whisk or oil. mix dressing combines all ingredients & mix until creamy - Chill serves as salad dressing.

FRANK & CARLO Beef steak on grill w/ French Dressing - Roast 8 mins - Med - 10 mins - Well done 12 mins - use w/ mushroom sauce or Sauce Be'Arnaise or Lyons.

ICE CREAM Put half wine glass of lime juice & half wine glass of white wine into a sauce pan w/ 1/2 cup shalot, chives, & 1/2 cup summer onion, a little parsley & salt - oil till reduced half then strain - When cool, add 1/2 cup milk & 4 egg yolks & 1/2 cup butter - Cook w/ a low heat & stir constantly all the while. When mixture thickens add another 1/2 cup butter and a very little salt & vinegar - It should be served very hot but must not boil or curdle with milk - Should be consistency of mayonnaise - Serves 4.

de Vins In a small chop on cutlet in butter when golden brown add 2 mushrooms & 1/2 cup cut up 2 and chop 1 onion - Add 1 cup tomato sauce & 1/2 cup white wine & cook chop w/ chicken in a Casserole oven - When ready add 2 cooked small - 4 fresh salt pork - browned in frying pan & 4 cooked small egg & 1/2 cup tomato & thickened w/ parsley & spring - Chopped Peas, Tomatoes & Egg Yolk.

FRENCH FISH 4 C Crisps or 2 crispes 2 cups Cucumber 2 cups Cucumber 2 cups Cucumber 1 med diced onion, 1 cup fresh Peppor 2 tsp Salt 1/2 cup all Spices 1/2 C Currants 1/2 C Tomato Paste 1 bunch chopped Parsley; 2 stocks 1/2 cup celery; 1/2 cup Parsley; 1/2 C chopped cucumber & sweet pickles 1/2 C diced Bacon - Sauté Bacon & add spruce onion celery, parsley cucumber & currants - Add other ingredients & simmer 5 minutes - Stuff fish & Bake.

FRENCH FLAMBE ES Sauté small pieces of pear on sliced Pineapples w/ powdered cinnamon - Place in chaffing dish w/ brandy & set alight - Let flames die & serve - Changes color - Effervescent.

NEAPOLITAN PASTRY 1-C Shortening 4 tins Pot Sugar 2 C Flour 2-C Flour 1 tin Salt 1/2 cup Milk
Mix & add enough milk to make batter. Fold in egg whites - Spread into greased pans 3"x6" deep w/ pans - Bake about 5 mins @ 400°. On first crust spread Egg custard 1/2" deep - then layer whipped cream, then place crust 1/2" thick - pudding & top w/ Hard Sauce - Another crust - Put butter & honey - another crust & Marsh-mellow cream & nuts - Bake 5 mins @ 500°.

KINGS PUFF Using above dough roll around tubular mold - 1 1/2" dia - 6" long - Pass end to seal fill w/ following mixture: 1/2 cup chopped peaches 1/2 cup pineapple; 1/2 cup chd nuts; 1/2 cup marshmallows cream; 1/2 cup strawberries - alternate w/ whipped cream - Egg whites beaten stiff flavored w/ fruit Brandy - Seal open end - Bake 5 mins hot oven - Cover w/ melted sweet chocolate.

Molasses Proline Ice Cream 8 egg yolks 1-C Molasses Add 1/2 pt scalded milk & 1/2 pt scalded cream - simmer slowly do not boil - Stir w/ w/ deep spoon - When it begins to thicken add 1/2 pt Heavy cream & 2 oz gnd. Blanched almonds - freeze in hand type freezer - Add 1 figgie Rumor Cherry.

CALLE LILLE CAKES 6 whites of eggs beaten stiff - 1/2 C Pot sugar - 1 tsp Almond oil. 1-C Milk - pinch of salt - mix well add tap water to thicken - Make thin batter, fry one side only for Crêpes Suzettes (Batter very thick).

SPECIALS: Tranquillan Fruits
Chocolats Proprietaires
Saucisson de Lyon - garlic & salami
Petite Marmite - Plain boiled on French Fried
Montes Marmite - Potatoes
Croissants (cakes)
Cassoulet Toulousienne - Pot. & green Peas
Bouillabaisse (fish stew)
Crawfish Bisque (Rich Spiced soup & good on rice)

FRENCH PANCAKE 1-C Flour 1-C Milk 1-Egg 1 tsp Butter 1/2-C Sugar 1/2 cup Milk & salt - Cream butter & sugar - Beat egg add all ingredients. Beat until smooth then add 1/2 gold die - May use for Crêpes Suzettes.

CHINESE DISHES

NOODLES Add to ordinary noodle dish:
Cut fine 1/2 C Pork for every 2 C Batter
1/2 C without batter thin & cut into noodles -
seasoned & fry in oil in 1/4 onion in deep fat -
sauce & Sweet-Sour Shrimp -

NOODLES Fry in deep fat -
1-C Arrow Root 1-C Bamboo Shoots
1-C Mushroom sliced 1-C Green chkd.
Beans, celery, sliced cabbage, brussels sprouts
1/2 C Lima beans, corn, peas, asparagus & Cucur-
bit chopped - until crisp - Put in dish, place
the cooked chicken Stock on top forming nest
meat - Place fried chopped chicken & pork toge-
ther & good boiled beef & chop bacon in center -
thicken flour & soy sauce in chicken stock
top with soy sauce & Fry hot -

NOODLES Make egg noodles dough - roll into
rectangles 8x12x1/8" - Sprinkle good
mustard & good ginger on 2" across - Place
with layers and left over meat & veg. mixed
batter & chicken - Fold 1st inch - Repeat process
until dough is used & formed into roll - Cut in
pieces - Fry deep fat - after sealing ends -

NOODLES Slice by Porked pork - Cut 4 or 5 fresh
onions & stems into 1/2" for good 2 - bands
Stalks celery & Peanuts Mix all ingredients - Sprinkle
with soy bean flour - Season with - spread
and mix up part scatter Pork on top over it
1/2 cup dry mustard - 1/2 cup sage, 1/4 P. sprinkle
over Pork & onion - Repeat process this time use
corn flour, mushrooms, bamboo shoots, string
beans, corn - Add Pork & onion & season with
Add enough Cream & Tapioca to thicken -
Place whole p. nuts on top - Bake w/ soy.

BEAN PASTE Parboil soy beans in water & grind -
Serve as cereal w/ stewed fruits, corn
arrow & sugar & cream.

NOODLES 1-C Flour 1/2 Cup Lard 3 tbsp Rivd
Sugar 1/2 Cup Cinnamon - Mix well
with a knead to stiff dough & roll out 1/4"
thick - Cut strips 1/2" wide
1/2 C Hot Water 1/2 C Diced Veg. Fry meat
and drain add 1/2 cup C. oil & 1/2 cup soy, add 1/4 p. rice, &
1/2 cup oil & 1/2 cup soy - Bake 1/2 hr & mix w/
1/2 cup soy & an dough & in 1/2" clear of

mix in center of dough - mix 1/2 cup Cinnamon
1/2 cup brown sugar & sprinkle over meat mix
Put date part in hole - fold in & edges & seal -
Bake till done in salt H₂O - 10 mins - Serve
w/ Sweet sour sauce - Fry in deep fat - optional

WINES (cont.) p. 116

- HORS DE OEUVRES - Dry Sherry
- OYSTER - COCKTAILS - Sherry & Champagne
- SOUPS - Sherry.
- FISH - Sauterne, White Burgandy - Moselle,
RHINE Wine, Dry.
- Game - Vintage Champagne,
SPARKLING Burgundy
- Entree - Red Burgandy, Light Bourdeaux,
CLaret, Chianti, Muscatel, Sauterne
- Dessert - Rich Maderia, Anselica, Port
or Heavy Sweet Wine.
- Cheese - Port.
- Fruit - White Port, Malaga, Tokay.
- COFFEE: Cordials, Cognac
Benedictine - D.O.M. - Creme de Menthe, Curacao
Drombeaux - (HATEAU DROM.)
After Demi-Tasse - Put out Port, Brandy or
other LIQUEURS

Note: Care should be taken never to follow
a Sweet Wine with a Dry one.
Never follow a "Full" Wine with a "Light"
wine.

47. **SHANGHAI BAKED RICE** 1 1/2# Steamed Rice - Dice up & mix the
following ingredients: 2 onions, 1# End
Pork, 1/2# good pork, 1/4# fat & Bacon, 4 Red Peppers
1 Bell pepper 1-C Mong. Bean Sprouts 1-C Mushrooms
Buttens, 2 ears garlic, 1-lb. Soy sauce - 1/2 cup
ginger & 1/2 cup soy sauce - Add 6 eggs
well beaten & 2 tbsp butter - Shaken w/ bean
flour - Pour over Rice - Place layer
heavy mixed. Brod P. nut paste on top & Bake

PHILIPPINE VEGETABLES

PHILIPPINE FRUITS - & Vegetables

Squash
 Carrots
 Asparagus
 Peas
 TOBE (Root) *Roots for dishes*
 Cassava - *Root (for food)*
 Corn
 Cabbage
 Radishes
 Tomatoes
 Beets
 Canned - *in cans*
 Carrots
 Cucumbers
 Egg Plant
 Chili
 Beans
 Lima Beans
 Kani Kani
 SINGOMAS
 GABI
 Potatoes - *IRON*
 Celery

Pineapple
 Rasp berry
 Sour sop or GUAYABANA (custard Apple)
 Guava
 Anacardo
 Mango
 Chicos
 JACK-FAUIT
 Bread-fruit
 Durian
 Sapulan
 Pandan
 Conchillos
 Watermelon
 Strawberry
 Lemons
 Duhet
 Mango
 BANANAS

OFFICE OF THE PRESIDENT
 BUREAU OF IMMIGRATION
 MANILA

CERTIFICATE OF LEGALIZATION OF RESIDENCE

THIS IS TO CERTIFY that _____ whose photograph is affixed hereto and partially covered by the seal of this Office is an alien whose application No. _____ for legalization of residence in the Philippines, pursuant to Section 41 of the Philippine Immigration Act of 1940, was approved by the Commissioner of Immigration, as of _____, the date of entry in the Philippines.

PERSONAL DESCRIPTION

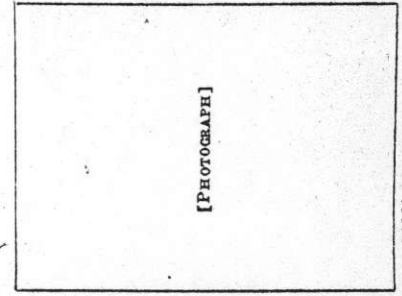
Name _____ Place of entry _____
 Nationality _____ Name of steamer _____
 Date of birth _____ Residence address _____
 Place of birth _____ Physical marks or peculiarities _____
 Civil status _____ Occupation _____ Age _____
 Color of eyes _____ Height _____
 Complexion _____ Weight _____

REMARKS

Given under my hand and official seal this _____ day of _____, 19____ at Manila.

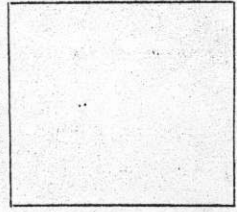
(Signature of applicant)

Commissioner of Immigration



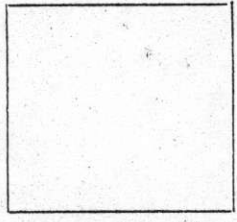
[PHOTOGRAPH]

THUMB-PRINT



LEFT

THUMB-PRINT



RIGHT

FOREIGN DISHES

PORTA RICAN
MUTTON

Look kidney Beans overnite
w pinch soda. Boil in
salt water w Pork ribs
1/2 amount brown sugar as salt. Boil about
4 hours then prepare REFRIITO:

1/2# Sausage bacon 1/2 salt Pork - 2 lbs
Onions: chopped, clove garlic - 2 lg. Bell
Peppers - 2 tbsp drained Cabbage - 1 or 2
tbls. Pinch - 2 tbsp Chives - Con Tom
at. Parsnips - Bacon one ounce, capers,
garlic w salt 1/2 Bacon cut in 1/4 slices
1/2# Mince - Add remaining ingredients
& simmer in tomato sauce w 2 tbsp
H₂O added - for 15 mins - Add to beans
& serve piping hot w rice & med
dry Rice.

When cooking beans, if over salted,
then throw in a few potatoes cut in half
lengthwise this will absorb excess salt.

INDIAN
PULAO

Tuss (tu-us) 2 fat partridges +
boil in water w little salt. Take
the livers from water which is
in stock - Fry two small onions in saucapan
in butter, add cloves, a fd almond, raisins &
1/2 pepper, cinnamon, & a little garlic -
Fry partridges in this mix until brown.
Add 1/2# Rice to stock remaining, covering
it. Boil & add pinch saffron to rice before
serving - when rice is near done - combine
all & boil till done - when rice is tender.

SWEDISH
BREAD

1 1/2 H₂O 2-C White Flour 3/4# Barks
2oz Fleischman 1/2 C grated Rye Flour
glut Orange Pbl 1 1/2 oz Short
1/2# Sugar 3 Hops by 2 tbsp Orange Juice
1/2# Butter 8 Spices Finely chopped Fruits
2 eggs 3/4 - C Kase Syrup light
Dissolve sugar & syrup in 3/4 of H₂O. Mix
ingreds w shortening last - Let set overnite
Place in bread pan after kneading well -
Bake hot oven 350° till done - Sprinkle w
caraway seeds

CHINESE
SPRITTEN
CAKES

Roll stiff dough thin - cut 3" rounds
Cut small circles 2" x 1/4" rounds
Wrap in dough - Add finely chpd
meat minced onion, 1/2# P - Fry in deep fat.

Delicious served w fruit - Sharp taste similar
to...

VIENNESE
DESSERT

Square cut noodles (FLECKORLN) mixed
w Fried Cabbage

EAST INDIAN
CURRIED RICE

1-C Rice 1 1/2 tbsp Curry 2 tbsp Flour
1 Skewed Chicken 1-C Milk 1/2 Clove Garlic
1/2 tbsp Ginger, 1-C Chicken Stock, 1/4 C Olive Oil
1/2 C Fresh grated Coconut Milk from Coconut
Remove meat from chicken, Fry onion, garlic &
ginger in olive oil - do not brown - Add Curry &
Flour - Blend well - Add milk & chicken stock & add
wally while stirring well - Cook until thickens
serve w condiments

SUKI-YAKI

1 1/2# Beef Tenderloin 1/2-C Suet 3 eggs
1# Chicken - cubed 1-C Saki
1 doz Green Olives 1/2# Parsnips 5 lg Onions
1-C Green Peas 1/2 C Mushrooms 4 tbsp Brown Sugar
1/4# Mango Beans 1/2 C Bell Peppers chpd 6 Spring
Onions 1 1/2# Sliced Cabbage 1/2# Bamboo Shoots
3/4# String Beans, green - 1 tbsp Ginger, gnd: 5 & P

Saute Beef, chicken & Parsnips w onion & olive
oil & P. Sugar - Chop all vegetables - Fry mushrooms,
Cabbage, Bamboo Shoots & beans & parsnips in oil
Parsnips remaining vegetables in Saki sweetened
w 4 tbsp Brown Sugar - When near done, beat 3
eggs well & add to vegetables & Saki - Add all
ingredients to meat & simmer 15 mins - Serve hot
w Rice - Sautéed Cherries - Fried Fish - Pickled fruit
Fish w Soy - Mango Beans & Chow w sugar - Saki

LATVIAN
POTATO CAKES

Grate raw potatoes in bowl, 5 & P.
9 enough Cinnamon to color pink
Make into thin cakes by adding
milk & flour - dust w food sugar. Fry in deep
fat - Serve w honey & jam.

SWISS APPLE
KUESCHLE

Ring slices apples - Soak in bowl in
white wine & Cinnamon - Make
batter, white wine & eggs - Dip apples in
batter & fry deep fat - Dip in Batter & dust w
food sugar & nutmeg

CURRIED
PINEAPPLE

1# Raw gnd Lamb 1/4 C Chpd Mushrooms
1/2# Chicken gnd 1 onion minced
(India) 1/2 C Milk 3 eggs 3 tbsp Butter 5 & P
2 tbsp Curry Powd. 2 tbsp Honey 1 Can 1/2 Pineapple
Sliced 1/2 C Crushed Pineapples - Mix lamb, chicken
onion, 5 & P mushrooms - Saute in butter 5 mins
until brown. Shake into batter, use tapioca for
binding - w crushed Pineapple & sugar beaten
Add Curry, Honey, Milk to batter & cook
until thick in 2 eggs beaten & 1/2# Pineapple
ing - Fry Pineapple patties add...

THE GOVERNMENT OF THE PHILIPPINE ISLANDS.
DEPARTMENT OF FINANCE.
BUREAU OF CUSTOMS.

Landing Certificate of Residence

SOPHA CHEESE
(Cheese) 3/4 C. Chopped onion in
milk
2. Top Butter & add to milk - Brown
Bread 2 top flour & blend w/ 1/2 C. H₂O
& stir in milk & mix well - Add
2. C. Grated cheese 1/2 tsp salt
& 1/2 tsp white pepper - Put before
sun-drying from
cheese melted add 1/2 C. white wine &
Salt Paper & Linen
Cheese & eggs etc & eat

TRY SWEDISH BREAD
w/ Cheese
Smörgåsar

Port of Manila, P.I.

Landing Certificate of Residence

ISSUED TO CHINESE PERSON UNDER THE PROVISIONS OF SECTION 7 OF ACT NO. 702 OF THE PHILIPPINE COMMISSION.

TSAMBA - Famous Tibetan
food - Roasted barley meal
chopped onion & milk
spread w/ butter & tea
& kneaded into a ball
Soak w/ milk & butter -
Egg baked in ashes

CHINESE - This is daily
food of the north
Wheat - It consists
Wheat
flour boiled a few mins in water
looks like dumplings or noodles
Does not contain all salt add little
amount of meat if you wish w/ Red Pepper
It is not a fresh food

Ng Meng

This is to certify that

_____ a Chinese person other than a laborer, landed at this Port Man. 23, 1978 has made Application (No. 307AB 1) at this

Custom-House for a Landing Certificate of Residence under the provisions of Section 7 of Act No. 702 of the Philippine Commission, and I hereby certify that it appears from the said Application submitted by the Chinese person above-named and from investigation made by me that he was last residing at Coaston, and

that he is now lawfully entitled to remain in the Philippine Islands, and that the following is a descriptive list of the said Chinese person:

Name, Ng Meng; Weight, 44.72 kg
Date of birth, June 15, 1908
Place of birth, Coaston
Registry of birth (if any), _____
Complexion, Med.
Physical marks or peculiarities for identification, 2 marks on nose; mole below left ear; mole in corner of eye; mole front of ear

B. C. Form No. 271

JAVANESE DISHES

I - SAMBAL BADIJAK

No. 1. 2 Tbsp Brown Sugar

2 Tbsp Salt Fresh gnd - 1/2 lb. Salt Garlic 1/2 Tbsp yeast
 Make paste + ferment 24 hrs. Add veg. oil & fry.
 No. 2
 2 C Red and chile peppers - 1 C gnd Red onion
 1 Tbsp salt - 1 Tbsp gnd ginger - Add 20 to 20 hand
 simmer until all becomes Red in color -
 Place in ice box - Add vegetable oil & 1 egg-well
 beaten for salad dressing - Mix w/ 1/2 C-boil
 H₂O for meat sauce - Use straight for egg

II - Jakumatan & gnd following way fine:

1 Bush garlic, 1 Tbsp salt, 1 Tbsp brown
 Sugar, 1/2 Tbsp nutmeg, 1/2 Tbsp ginger, 1/2 Tbsp clove
 1/2 Tbsp vanilla - 1 Tbsp Red Chile peppers dried 1 Tbsp
 small ch. green peppers, 1 Tbsp salt fish - 1 Tbsp
 minced onion - After grinding fry in pork
 fat until oil is good and red - Add 1 egg
 well beaten 1/2 C hot water & bean flour to
 thicken - Simmer 15 mins - place in
 jar & ferment 24 hrs or more - Strain
 for salad dressing & add veg. oil otherwise
 serve straight as Sambal Badijak -

SAMBAL = (Meat) Liver, meat, shredded coconut
 and salt - add 1 Tbsp Sambal Badijak and
 fry in pork fat - disassemble & simmer in
 gravy made from browned bean flour.

(Fish) Clean fish, slice thin strips
 slice carrots thin add 1 Tbsp Sambal
 Badijak - fry in pork fat - Salt well after
 draining.

(Vegetable) Finely chop cabbage, carrots,
 potatoes and green beans or mango bean
 sprouts - Add Sambal Badijak & fry crisp
 & diced pork - drain salt well.

(Egg) Salted pickled eggs sliced &
 cooked in coconut milk - Fry egg coconut
 grated add w/ 1 Tbsp Sambal Badijak

(Peanut) Grind peanuts, raisins, bean
 flour toasted add coconut milk & simmer
 15 mins add 1 Tbsp Sambal Badijak & 1 Tbsp
 Sugar - Serve Hot -

(Coconut) Grated coconut, fried in pork
 fat - From another coconut grate removes
 heavy milk add Raisins, sugar & egg whites
 beaten stiff - Simmer in coconut milk - drain
 add 1/2 Tbsp Sambal Badijak -

2. NASI GOVENE

Fry 2-c diced meat (Beef - chicken
 liver shrimp) w/ 1/2 C chopped onion in pork
 fat - When well done add diced stalk celery;
 1-C string beans & 1 Tbsp Sambal Badijak -
 Continue cooking in fat - for 5 mins - Remove
 from fire add 1/2 C chopped carrots & potatoes
 & green peppers - 1-C chopped cabbage - add
 4 Tbsp soy sauce - serve w/ dry steamed
 Rice; in nest; garnished w/ alternated strips
 fried (thin) ham & cucumbers sliced length
 wise same size as ham - 3 egg omelette cut
 in same size pieces -

4. GADO-GADO

Steamed vegetable mix of sprouted mango
 beans, bamboo shoots, sliced potatoes -
 fresh & sweet - white cabbage & string beans
 Garnish w/ H.C. egg sliced spread alternately
 w/ Sambal Badijak & P-Nut Butter - Serve w/
 Steamed Rice nest around which eggs have
 been laid - on top of Veg. lay 1-3/4# Steamed
 fish whole -

5. SATEE CHICKEN

BAR-B-Q on skewer -
 stuffed as follows - 1/2 C Peanuts gnd 1/2 C -
 shredded coconut - 1/2 C dry gnd salt fish - Salt
 1/2 C mango bean sprouts mix w/ coconut - Clove
 milk & bean flour to thicken - Baste w/ pork
 fat & 1 Tbsp Sambal Badijak - add 1/2 Tbsp gnd
 ginger to above dressing - Make sauce coconut
 milk & boiled P-Nuts - 3/4 P Beans & low. Pork fat.

6. NASI GOERIK

Boil Rice in coconut milk & water
 serve w/ strips plain omelette - garnish w/
 ① Balls, Fried potatoes, grated coconut,
 saffron & peppers green mixed w/ bean
 flour, eggs & salt Fry Pork Fat -
 ② Fried Pork, Fried Shrimp w/ Sambal Badijak
 ③ Omelette - 1/2 pt minced onion 1/2 pt Chicken
 1/4 pt Beef gnd 1/4 pt gnd green peppers, SP
 mixed w/ shredded coconut
 ④ Boil chicken in coconut milk - add
 2 Tbsp all spice, 1 Tbsp brown sugar -
 (squeeze milk from grated coconut)
 Fry remaining coconut in pork fat and
 drain - add Browned bean flour, grease
 coconut milk & 1 Tbsp Sambal Badijak make 125
 gravy.

6. Nasi Goerik (Cont)

Ingredients - List
Bananas - Mangoes - Limes
Pineapples - Avocado - Papaya
Guavas - Lemons - Melons

Fruit to be served:

Bananas - Mangoes - Limes
Pineapples - Avocado - Papaya
Guavas - Lemons - Melons

6. NASI GOERIK (CONT)

5) Fry Bananas dipped
in egg Batter &
Cassava or bean
flour - serve w/
Coco honey.

6) Make hot cakes of Cass
ground flavoured w/
saffron serve rolled
in following contents -
1/2 C Prated Roast gnd
1/2 C fine
1/2 C Coco Honey
1/2 C Mango Pulp
1/2 C Brown Sugar
Mix in small amt - Coco
honey enough to allow
paste to spread - Alternate
with salad

7. OLRAB - (SALAD)

2-C Fresh grated Coconut
2-C Green Mung Beans
Sprouts
1-C Raw White Cabbage
1/2-C Cucumbers, salted &
spiced w/ Sambal
Badjak
1/2-C (Salt Peanuts) -
1 tsp chopped onions
1 tsp chopped carrots
Mix well add Sambal
Badjak to veg oil, P/S to
taste chilli -

KRUPUCK - Rice & Cassava flour
mixed w/ dried ground shrimp
2-eggs 1-C dried shrimp 1 tsp
salt - Make dough, knead well &
dry in sun - May be kept indefinitely
Fry in deep fat & salt well

Fillings

Meat: Pork
1/2 Mat
1/2 Onion gnd
1/2 C
1/2 C Sambal Badjak

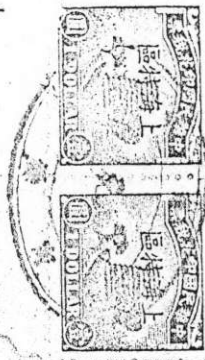
Make biscuits for
recipes & shapes of
Butter - Coco honey
& marmalade - also
Serve Cottage
& Beer



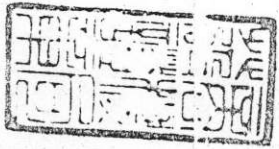
2 cups 2 inch
Sambal & Steam
in hot till done -
CHEESE

1/2 C Cottage Cheese
1-C Sweet cream
2- 1/2 tsp Butter
1/2 C gnd Meat
1/2 Molasses -

Sauces to be se
Sambal Ba
Lemon & Pine
Soy Sauce
Chili Sauce
Onion Juice
Vinegar & 1



Large vertical Chinese characters: 標圖標



商標

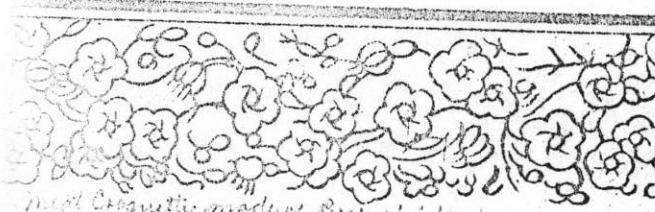
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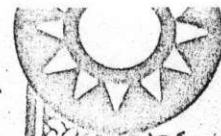
據 California & Co. Comp.

商標



Meat Croquette - made of Beef - chicken
Potatoes, eggs, garlic & celery.
serving fried stove. For each dish -
Make sauce of Beef Basis in quantity
of Shrimp (3) Beef (3) Chicken
Fish (4) Pork

To make pizzadell - Make
very thick puree of Shrimp
potato, bell pepper, parsley, egg yolk.
Put in P. Boat thickly w/ Bean flow
until P. Boat can be formed.
Put in P. Boat hot. Serve
w/ sweet corn sauce - (see above)



9. REICHSTAFFEL (Rice Table - Dutch
Japanese) This meal referred to
by Dr. H. K. in Amer. Soc. Adm. as
is favorite of Dutch in Java. There
are many versions of it and books
have been written on preparation
of Sambals alone. It has been in
all its elegance consisted of some 40
dishes & requires 4 to 6 hrs to con-
sume. However, this version obtain-
ed from:

Lieut. ADJUTANT
A. G. B. ZOUNWELD,
D.V.O.
BANDONE, JAVA

(Promises to furnish complete Recipe)
is made for adaptations in U.S.A. or
other countries!

Requirements:

1. Large Platter w/ sub-division
2. Fishgobowl
3. Fork & Spoon - use fork in
4. Plenty Beer - left hand - Spoon
5. Large Appetite - R. Right

Takes generous helping of good dry
steamed Rice -

1st course Sambals. There are
taken on plate w/ Rice - p. 125 - (2)
Then comes Fried Peanuts & other
fried nuts to be mixed w/ Rice.
After that start eating - As soon as
finished bring in mixed rice & 4 diff-
erent vegetables - puree soup -
Potato - Cabbage - Carrot - Beans
this soup puree is highly spiced
& cooked w/ meat which are afterward
used in side dishes.

Next comes Rice fried & served
w/ side dishes - These small dishes
are placed on table & left -

- | | |
|-----------------------|-----------------------|
| 1. Fried Beef | 15. Olives |
| 2. Fried Chicken | 16. Pickled Cucumbers |
| 3. " Fish | 17. " Relishes |
| 4. " Shrimp | 18. " Tomatoes |
| 5. " Onions | 19. " Eggs |
| 6. " Coconut | 20. Chutney |
| 7. " Nuts | 21. Pickled Fish |
| 8. " Half eggs | 22. Young green |
| 9. " Bananas w/ sugar | peas, Bamboo |
| 10. " Knusuck | shoots & |
| 11. " Potato chips | Bean sprouts |
| 12. Balled Fish | Fried w/ sugar |
| 13. " Chicken | 23. Half chicken |
| 14. " Eggs | Bar-B-Q spiced |
- Sugar - Take other half & fry in
Pork fat w/ garlic & Red Pepper

FANCY FOODS WHERE TO BUY

<p>CANDY - CHOC - NUTS! Tasty Choc Co - Berne, Switz.</p>	<p>Choc. Candy Rum Raisin Cream Cherry etc.</p>	<p>Miss Saylor's Choc. Inc. - Encena Ave - Alameda, Calif</p>	<p>Coffee etc Famous Choc Candied</p>
<p>Dye Candy Co - Kansas City, Mo. Spec "Choc P. Nut. Jiffy Box"</p>	<p>Candy - Nuts P. Nut Butter almond 10 1/4 x 1 1/4</p>	<p>Brown & Haley, Confs. Tacoma Wash.</p>	<p>Almond Roca \$1.50 #</p>
<p>HERSHEY PURE CHOC. CONTINA Nestle's " " " BAKER'S " " " Cream Sold in Krogers etc. 20 1/4</p>	<p>60¢ to 1.00 " " " " " " 30¢ #</p>	<p>MAMEY-IN-ALMIBAR-ALTMAN CO. Delicacies Dept - N.Y.C. 52 Ave. POHO - " "</p>	<p>CUBIAN Fruit SAUCE HAWAIIAN Preserves</p>
<p>Milwaukee, Wis Pecans - 120 W. Florida - P-Nut Crunch Recipes</p>	<p>P. Nut Butter Products</p>	<p>FRUITS - PRESERVES - VEGG! Jane Amherst - 1108 NE 47th St - Portland, OREGON -</p>	<p>Preserves & Spreads</p>
<p>CHERRY SPEC. Co - CHICAGO Pecans, Span. type 5¢ to 7¢ 16. 40¢ Pecans in Mason Jars - (wholesaler) A-1 Products</p>	<p>Fruit of all kinds Wholesale</p>	<p>Mecca Orchards - Box 357-D, Fresno, Calif</p>	<p>Black Mission Calymmas Unsulfured Figs</p>
<p>ELMER CANDY CO - New Orleans Gold Bricks Box - Flavouring Specialties - P-Nut Butter Flavouring Maple-Walnut, 5 gal lots - Ice Cream Flavouring - Superior grades of Malted</p>	<p>Flavouring Hi Grade Candy Lot Wholesale Retail</p>	<p>FRANK Johns. - 719 Diamond Blvd. Johnston, Pa. Cherry-Turkey 2 Jars \$1.00 12 Glasses \$3.25</p>	<p>"Pennellias" Mint - Lamb Crossapple - Park Plain Spice - Vanilla</p>
<p>Austin Nichols Co - N.Y. Imports Seaman Bros. - N.Y.</p>	<p>Catalogs</p>	<p>Fox Shoppers, Redwood City, Calif 1. Stuffed dates w/ almonds in Brandy 2. Baked Oranges in Grenadine 4. Branded Apricots 5. Prunes in Brand</p>	<p>Branded Fruits 3. Branded Cherries to Dates in Brand</p>
<p>FARMERS COOP - Farmersville, Tex</p>	<p>All P. Nut Products Special P-Nut Candy</p>	<p>Garden of Settina Sun - Mecca, Calif.</p>	<p>6 samples of dates \$5.00 Carton \$2.00</p>
<p>Goldberg, Bowen Co, S.F. Calif All varieties fancy & Imp. fruits, fresh preserves, Winnowed fruits, Nuts -</p>	<p>Very Fine Quality Selections</p>	<p>Florida Citrus Fruit Comm. Lakeland, Fla</p>	<p>Fresh Citrus</p>
<p>PRINCESS PECANS INC Dept H. G - Camillo, Ca - Unsalted - Raw chopped 4oz cans 4 cans \$1.00 plus 25¢ Postage</p>	<p>King-O-Nuts Salted Roasted whole in Pecan oil \$1.25 #</p>	<p>FRUIT GROWERS Assoc. - Horatio, Ark. " " " - Judsonia, Ark. VEG. " " - Laredo, Tex.</p>	<p>Alberta Peach Grapes Apples EARLY Straw- berries Spinach Onion Lettuce</p>
<p>BLUMS - SAN FRANCISCO MASKEYS - " " CHIRANDELLI Choc Co - San Franc.</p>	<p>Choc Best on West Coast</p>	<p>FRESILO RAISIN CO - Fresno, Calif</p>	<p>Dried Raisins on stems & other fancy</p>
<p>Colas Confs - RICHMOND VIRGINIA</p>	<p>Cherry Choc Caramel Balls w/ almond Candied \$1.75 #</p>	<p>CALIF. FIG Growers, Los Angeles, Calif Dried, Pressed, Candied, Preserved Glacé'd</p>	<p>MARZOLA Celeste Raisins - FIGS -</p>
<p>"OLD DENMARK" - 135 E 57th St - NYC LINZERS - HONIG-KAGE</p>	<p>Danish Candy Cakes Excellent</p>	<p>Del Monte - Monarch - etc Brands Shortcake - Cobbley Peaches - PACKED IN WATER</p>	<p>128.</p>

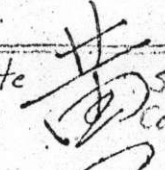
SPICES

TE - CHEESE - SYRUP - MISC!

<p>General Food & El. Pisco Tex LIBERTY CHILI CO. SAN ANTONIO TEX</p>	<p>Canned Tarragon Spanish Sauce Chili Pepper Cayenne</p>
<p>McEvoun, Deming, N. Mex</p>	<p>Dried Beans Macaroni</p>
<p>Kelly Co. Whittiers - Santa Fe, N. Mex</p>	<p>Pinto Beans Macaroni</p>
<p>MANJEE POONJANER MANSB CHETNEY - Specialist, Edgewood, hand to get. No. 2 TRD! 4 Gal.</p>	
<p>BOLEST CO - THE GENERAL STORES South PARKER, BANGALORE SO. INDIA</p>	<p>Mango Chili Tomato</p>
<p>W. C. A. B. COOK, 90 No. MADRAS 4 Gal. Bangalore, So. India</p>	
<p>W. Vogt & Sons, Pinta, Penn Excellent Meat - Red Cross Box</p>	<p>VOEET SPICED LUNCHEON MEAT</p>
<p>UN DEN GROC. CO - EL PASO, TEX (Shiruba, Bamboo Shoots, Trushwood) Buttons, Birdnest</p>	<p>LA. CHOY BRAND SAUCE</p>
<p>Wes. Prep. Comm. CRACKLIN'S, FOR BARS</p>	
<p>Wick - Japanese Shrimp Whiskies</p>	
<p>Wish County Aet. - Antio, Wis. 1000 " " - SHAVIAND, WIS 1000 " " - Ashland, Wis</p>	<p>SIRUP - Cheese Honey</p>
<p>WUST CHEESE MARK. COOP Kenyon, Minn</p>	<p>Primo Cheese</p>
<p>State Cheese - Ames, Iowa</p>	
<p>Keen, Keenes, Ill - Superior</p>	<p>Sorghum Molasses \$1.00 GAL.</p>
<p>Co - Chic, Ill - Salt But - Biscuit - Corn (Bab) Corn Pork -</p>	

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<p>PIERCE - BOSTON</p>	<p>Whiskies & Delicatessen</p>
<p>4 SHOP - Chicago</p>	<p>Whiskies & Delicatessen</p>
<p>Wolfermann - KENT, Ill</p>	<p>Whiskies & Delicatessen</p>
<p>BLACKWELL - BALTIMORE</p>	<p>Whiskies & Delicatessen</p>
<p>W. Padings, Lang Preserve Chicago - Parker, Sals Best Comm. Strawberry Jam</p>	

<p>Texas Experimental Station Home Econ. Dept - College Station, Tex - Giant Preserved Magnolia & Celeste Figs - bring ABOVE Ad.</p>	<p>Info Re Canning & Pres. Meats VEGS - FRUITS</p>
<p>Southern Biscuit Co - Atlanta Ga</p>	<p>24 metal Bay East Cocktail Biscuits</p>
<p>MRS. Richard Reese - 1901 Rockford Road Wilmington, Del</p>	<p>Terrapin 5 gal. Junonia 9 gal. Diamond Bbox</p>
<p>Mennonite Write: </p>	<p>SAUSAGE - HAM - CHEESE County Aet. - Lebanon, Cy. " - Burke, Cy. or Chamber of Comm Re Same</p>
<p>VOEUE'S FANCY FOOD DIRECTORY</p>	
<p>MAISON LOUIS / de Lyons 137 1/2 E. 56th St N.Y.C.</p>	<p>French Pastries Frog Legs Potato Puffins</p>
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<p>Ham of Corn - Salt Lake City, Utah</p>	<p>Celery Spss.</p>
<p>H. F. L. Raymond Pond Hills Amosbury, Mass</p>	<p>5-gal Applesauce Chama. Cider Baked Indian Patties</p>
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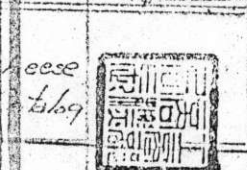
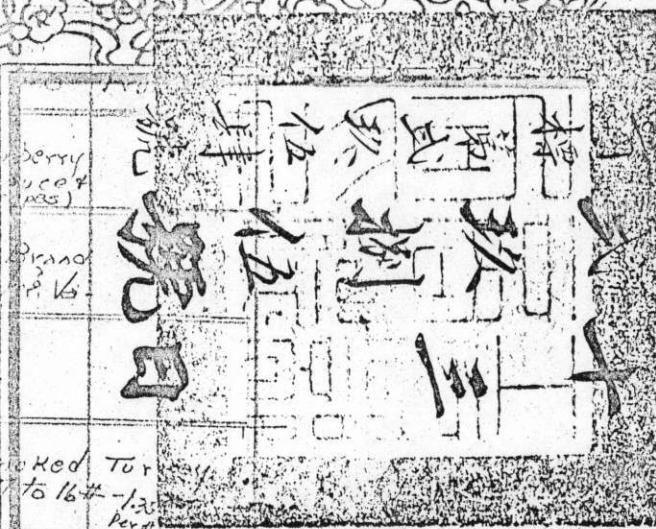
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"Waxers Cornstarch Marshmallows"
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RACLE-AID - Curtiss Candy Co. - Chicago
"Let's Celebrate Christmas" -
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"100 Rice Recipes" - Home Econ. Dept.
Southern Rice Institute
New Orleans, LA
"Excellent"
"Days to use P-Nuts" - Peanut Growers Assoc
Suffolk, Va
"Canning, Salting & Curing Meats"
Morton Salt Co
"Modern Recipes for Modern Living"
Kenick & Ford Ltd, Inc. - Dept LF-1006
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"Peanuts: Cultured Uses" - Farmers Bulletin
No 25 - Rib. Handy - U.S. Dept of Agric.
"Recipes on Rice" - Dept of Home Econ.
Louisiana State Univ.
Baton Rouge, La .50¢
Home Menu-Makers 344 Recipes
Amer. Home Mfg.
251 - 4th Ave. N.Y.C.
"Kava Cookery" - C. Van Prods Co.
Dept B.H. P.O. Box 171 Trinity St.
N.Y.C.
"Pumpkin Chiffon Pie & Other Recipes"

Southern Cook Book - Mrs. Dull's
Atlanta Journal, Atlanta, Ga.
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Ralph Barsedi - New England Homestead Mags
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Oxnard - Calif.
Pumpkin Chiffon Pie & Other Recipes
"CANTON" - ...

COOK-BOOKS

Angelica Jacket Co
 Los Angeles, CALIF - "Cook, Books of all nations"
 Cook, Waiters, Bartenders Supplies.

FANNY...
 5th Avenue, N.Y.

The Colonial Cookery Book - 15,000 Recipes
 Pub. in England (Internationally -
 Try Dennison's - Known)

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DATE	PROGRESS NOTES	DIET AND TRANSPORTATION
		COOK BOOKS - Cont
		Vest Pocket Pastry Book 443 S. Dearborn, Chicago
		"Name Vest Supper Pic" Dept - N-12 Pillsbury Flour Mills Co - Minneapolis, Minn
		"Ways of Serving Sausage" JONES SAUSAGE CO - H. ATKINSON, Wis.
		Ladies Home Journal Oct - 1941 Nov - 1941
		COCOMALT - R. B. DAVIS - Dept 5-3 Racine, Wis
		AMER. HOME - Nov - 1940
		BETTY CROCKERS 10,000 RECIPES
		N.B.C. RADIO COOK BOOK - General MILLS - MINN. MINN
		New Orleans Cook Book Houghton - Mifflin 4 PARK ST Boston, MASS
		TOWN & COUNTRY MAGAZINE - Nov. 1941 "SAUCE FOR THE GANISY" preparation OF Wild game & SAUCES For each - By Chas H. BAKER, Jr.
		Chefs Reminder - Cook & Baker's Supp Street - Chas Golden & Co 44 ELIZABETH ST NY
		Recipes - LOUISIANA Red Hot Co - New Orleans, La.
		FRITZ L. GIENANDT'S "Little Rocket Baker" 192 MASS AVE, Boston "out of Publication"
		"MUSHROOM COOKERY" Original "SWEDISH PRINCESS COOK BOOK" - THURGOOD Needle Shop - 671 Baylston St. Boston - \$2.50 for 25¢
		DENISH COOK BOOK - (FRIL BOG) Mrs. Jensen's Cook Book, 46 Church St. C. Minneapolis, Minn
		"Herbs for the Kitchen" - Little Brown's "Mozza"
		Recipe Book - Semi-sweet Hudson St - NYC. Chas Dept. 68
		Recipe Book - Bankist - S. Hill Supp. 1114 1st Ave. Appleton, Wis
		Menopausic 104 A notched 104 - 1st - 1st - 1st
		Cook Book - 55 - 1st - 1st - 1st Gen. Foods - Dept. N-11 - 1st Battle Creek, Mich. 135

DATE	PROGRESS NOTES	DIET AND TRANSPORTATION
	<i>Lunch #1</i> Shrimp cocktail - Clean Consommé - Croutons	
	Por a mediterranean fish sauce Glazed Ham w Raisin Sauce Corn-on-cob - Peas w Butter - Blanching Cabbage w Peas Hot Biscuits - Milkshake	Toast Baked Yams Cheese Croquettes Candy - Ham & sauce
	<i>Lunch #2</i> Tomato juice cocktail - Split Pea Cured Meat-Balls - Guided Mint Sauce - Hash Brown Potatoes Fried Apples - Chickens Salad Cheese Crisp - Ice Cream Lady F. Cake w H.S. - Tea Coffee	Waffles w blue waffles Lamb Chops w w - Harvard Beets Lettuce w Dressing - Choc. - - Ham & sauce
	<i>Lunch #3</i> Lobster aka Newburg - Crumpets Chicken Aspic w Cheese Wafers Kidney Pie w Stuffed Baked Fruit Pananas w Honey - Cabbage Asparagus - Pear Salad - Pineapple up-side-down w Car Whip Cream - Egg Toss	Crumpets - Steaks - Potatoes - Peanut Cheese Crisp w Brandy Semi-Sauces
	<i>Lunch #4</i> Lima Cocktail - Cream of Tomato Salmon Croquettes - Cauliflower Baked Sweet Potatoes - Fresh Peas w H.B. Eggs - Potato Salad - w Cheese & Crisp - Apples Pie w Hot Corn Bread - Coffee	Soup - Croutons Fried Chicken - Baked Ham - Peas - - Choc. Crisp - Ham & sauce - Mints
	<i>Lunch #5</i> Crab-meat cocktail - Onion Soup Oysters w Chili Sauce - Salsin Sauce - Rice Croquettes - Beef-Carrots Lettuce - Tomato Salad w Tarragon & Crisp - Bavarian Cream w Semi-Sauces French Pasties - Mints - Fruits	(Am. Style) - Fried Lobster mushrooms - Peas - Cabbage - Sauce - Cheese - Mints - Fruits
	<i>Lunch #6</i> Lima Salad - Anchovy Dressing - Fruit Soup Spanish Orzotto - Sauce Hungarian Goulash - Rice Lettuce, cucumbers, celery Dinner Cheese - Crisp - Roco Bread Fig Pudding - H.S.	Fruit Soup - Sauce - Rice - Fruit Salad - Mints - Fruits
	<i>Lunch #7</i> Fruit Cocktail - Walens - Chicken Soup w Cheese Sauce - Baked Cranberry Butter - Roast Duck Stuffing - Baked Potatoes - Baked Beans - Boston Brown Bread Stuffed Tomato - Jellied Potato Cheese - Bran Crisp - Mince Pie - ala mode Salsin & w Fruits	Chicken Soup - Baked - French - Creamed Asparagus - Mince - Semi-Sauces - Mints
	<i>Lunch #8</i> Fruit Cocktail - Walens - Chicken Soup w Cheese Sauce - Baked Cranberry Butter - Roast Duck Stuffing - Baked Potatoes - Baked Beans - Boston Brown Bread Stuffed Tomato - Jellied Potato Cheese - Bran Crisp - Mince Pie - ala mode Salsin & w Fruits	Chicken Soup - Baked - French - Creamed Asparagus - Mince - Semi-Sauces - Mints
	<i>Lunch #9</i> Fruit Cocktail - Walens - Chicken Soup w Cheese Sauce - Baked Cranberry Butter - Roast Duck Stuffing - Baked Potatoes - Baked Beans - Boston Brown Bread Stuffed Tomato - Jellied Potato Cheese - Bran Crisp - Mince Pie - ala mode Salsin & w Fruits	Chicken Soup - Baked - French - Creamed Asparagus - Mince - Semi-Sauces - Mints
	<i>Lunch #10</i> Fruit Cocktail - Walens - Chicken Soup w Cheese Sauce - Baked Cranberry Butter - Roast Duck Stuffing - Baked Potatoes - Baked Beans - Boston Brown Bread Stuffed Tomato - Jellied Potato Cheese - Bran Crisp - Mince Pie - ala mode Salsin & w Fruits	Chicken Soup - Baked - French - Creamed Asparagus - Mince - Semi-Sauces - Mints

DATE	PROGRESS	NOTES	DIET AND TRANSPORTATION
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The first part of the
 document is a list of
 names and addresses
 of the members of the
 committee. The names
 are: Mr. J. B. Smith,
 Mr. W. H. Jones,
 Mr. C. D. Brown,
 Mr. E. F. Green,
 Mr. G. H. White,
 Mr. I. J. Black,
 Mr. K. L. Gray,
 Mr. M. N. Blue,
 Mr. O. P. Red,
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