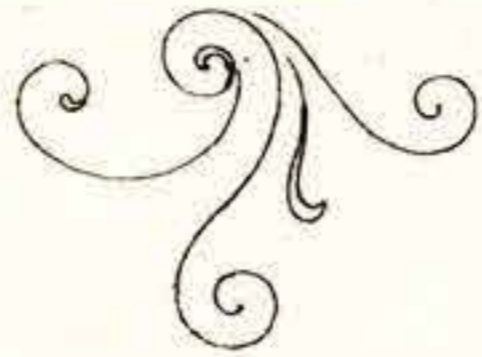


Pfeiffer's



Lunch Recipes

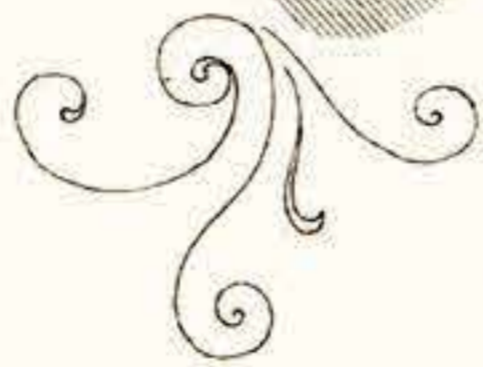
THOSE
FOODY BEERS



Murzhurger

Famous
Beer

Extra Brew



Order A Case
To Day

J. Bramston Beach 1895
6-17-65



A bite to eat

and a

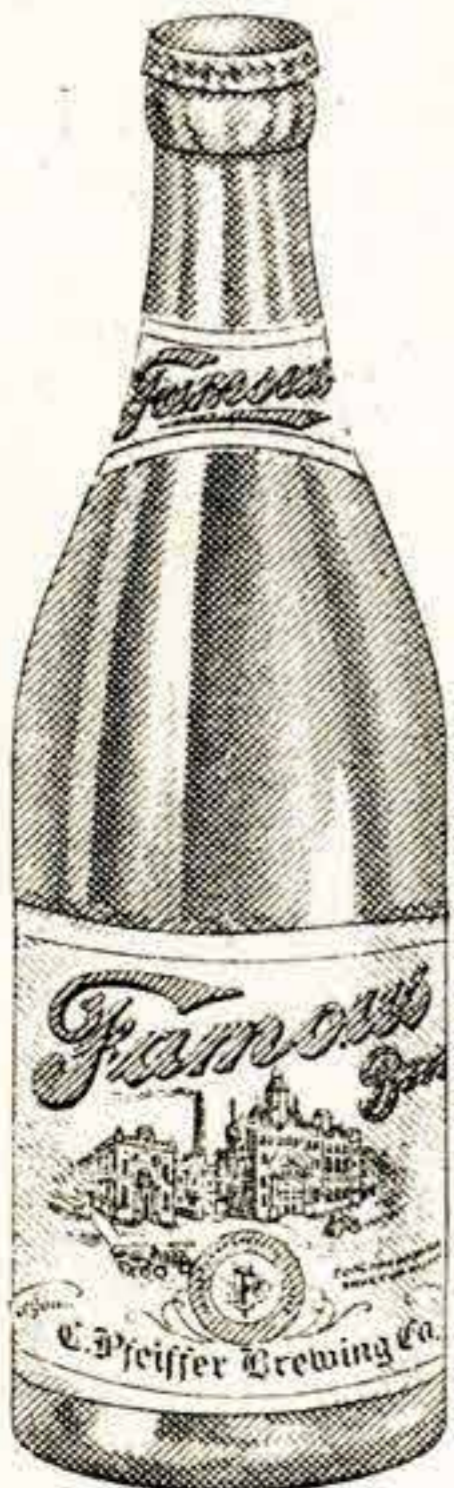
Bottle of Good Beer

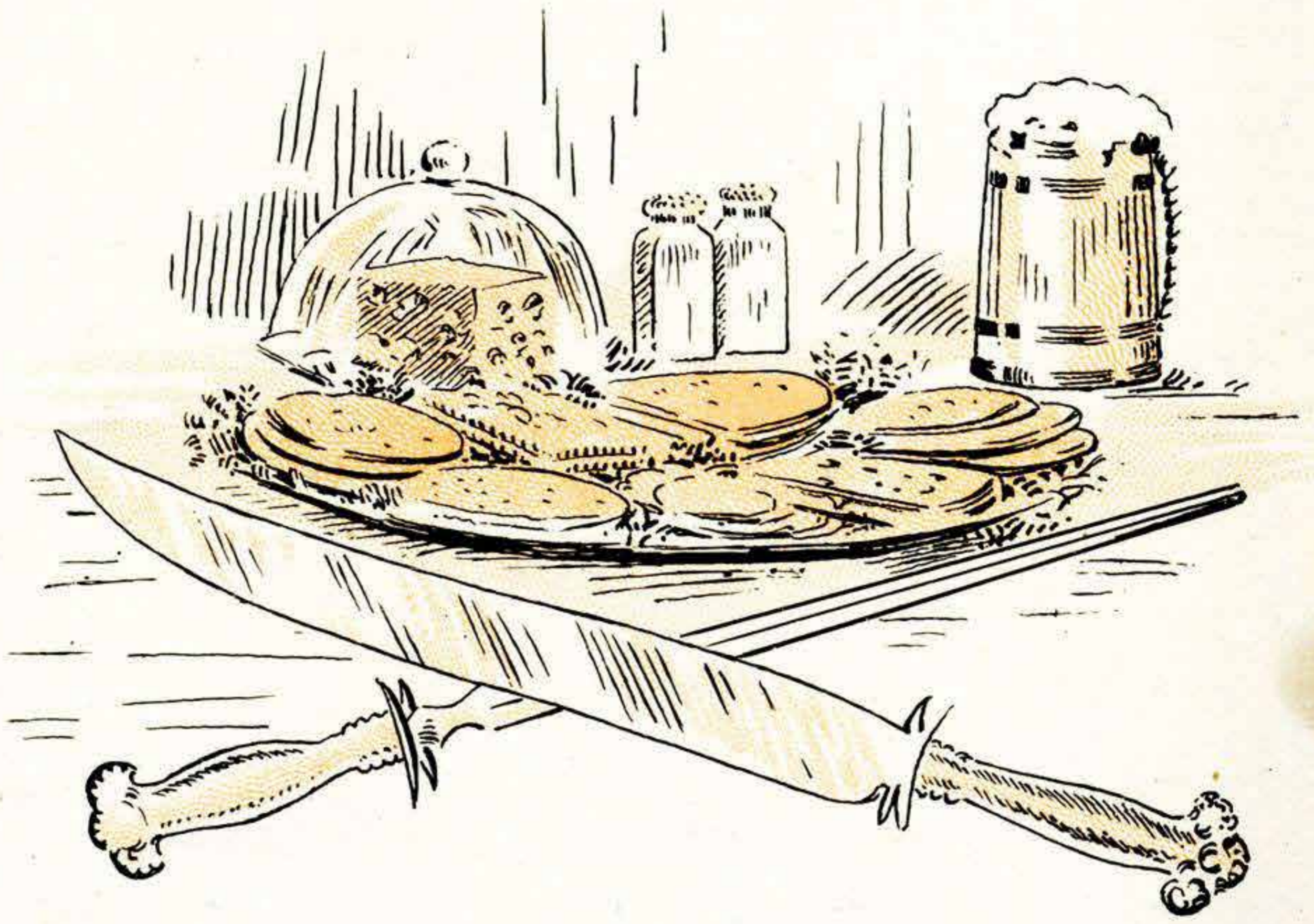
send health

to the body

and bring forth

good cheer.





Kalter Aufschnitt

(COLD MEATS.)

Eggs Stuffed with Cavier or Mayonaise.

Slices of Cold Meats and Sausage.

Dill or Sour Pickles.

Celery.

Olives.

Buttered Rye and Wheat Bread.





Koenigsberger Klops

KOENIGSBERGER KLOPS. Quantity for 6 People. $1\frac{1}{2}$ lbs. fine chopped raw beef, $\frac{1}{4}$ lb. fat pork, chopped, $\frac{1}{8}$ lb. of butter, $1\frac{1}{2}$ roll, the crust cut off, 1 teaspoonful of grated onion, 3 eggs, 1 pinch of pepper, salt, the juice of $\frac{1}{4}$ of a lemon, some flour for shaping.

PREPARATION:

The beef and pork mixed well with the butter, the roll, which has been soaked, and now is pressed out, and all other things mentioned above. Then small dumplings are formed and rolled in flour, then boiled slowly in bouillon or salt water for 15 or 20 minutes. Put them into a deep dish and pour white fricassee gravy over them. Sauerkraut is nice with this meat. You can also fry the Klops instead of boiling them.

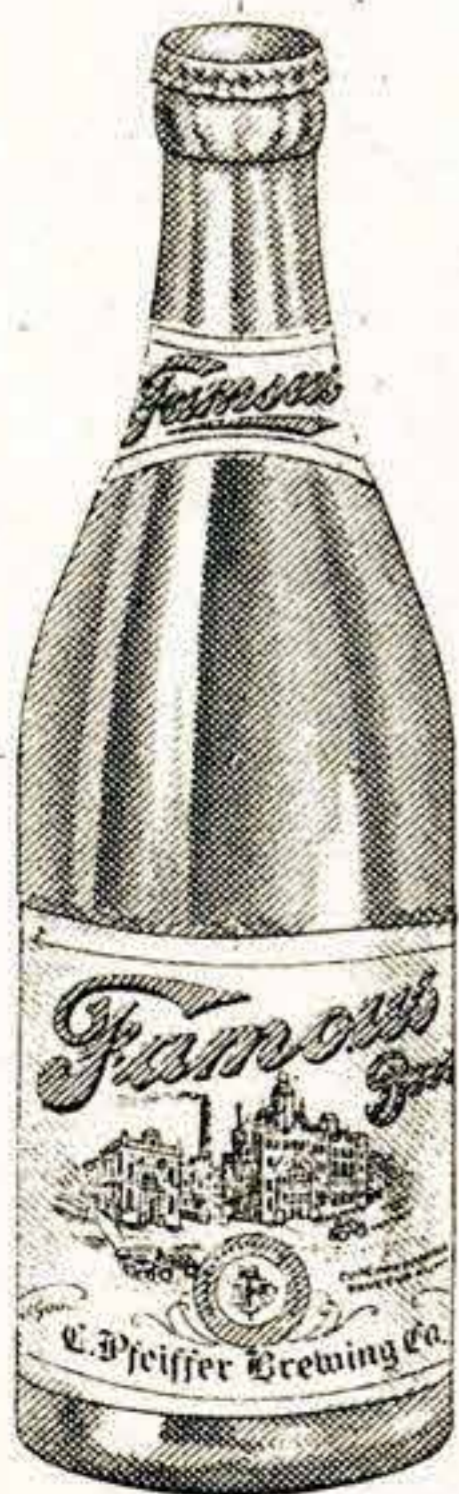


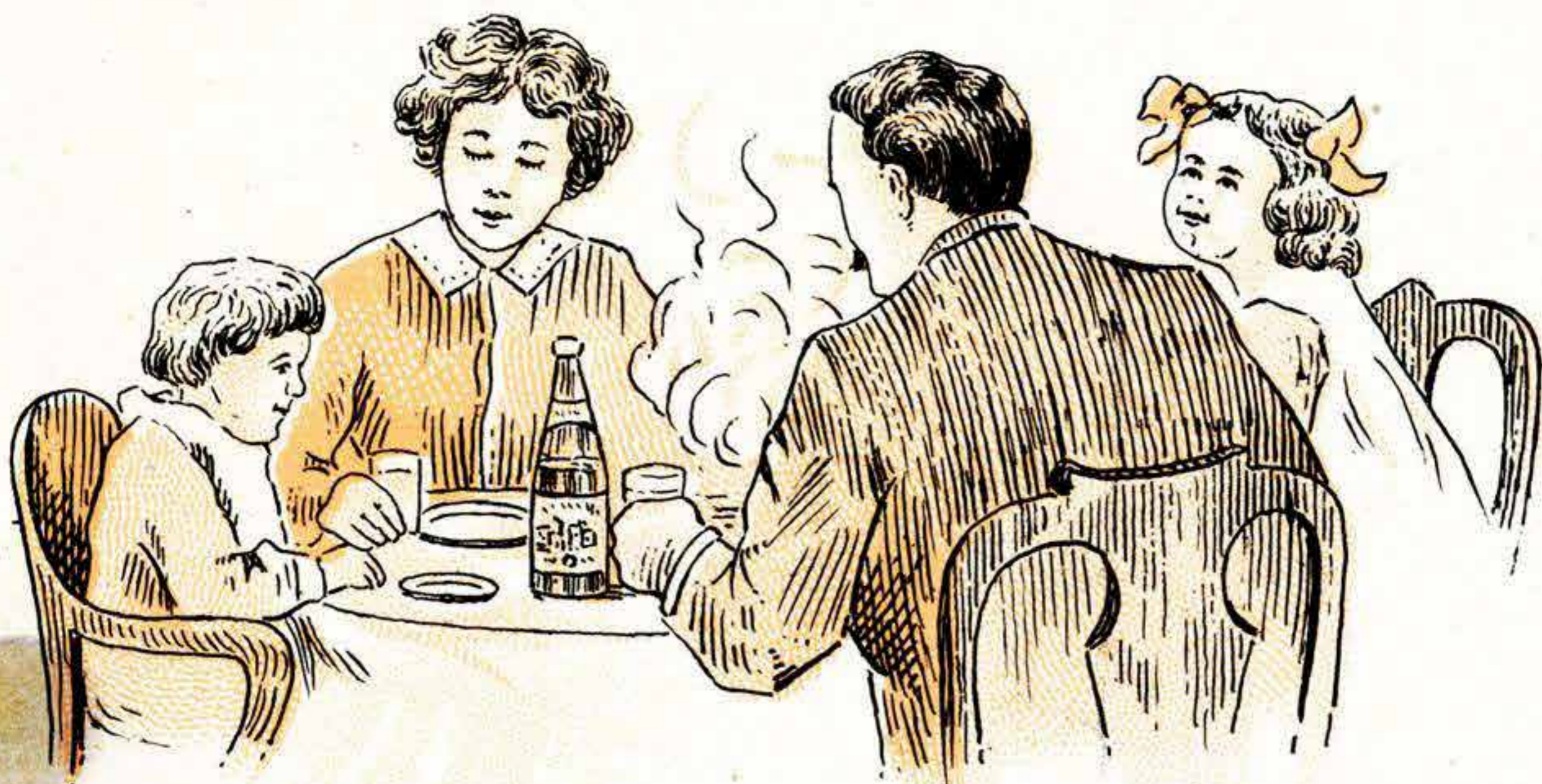


Spanferkel

SPANFERKEL. Quantity for 8 to 10 People.
1 suckling pig, salt, 1 pinch of pepper, $\frac{1}{2}$ lb. of butter, $\frac{3}{4}$ pt. of Water.

Preparation: The well washed and dressed suckling is left in water for a few hours. The eyes are taken out and it is salted inside and outside. The fore and hind legs are bent under the pig, and in this way it is placed into a pan with a tray on which it rests. Pour in some water and let it roast for 10 minutes. The butter is melted and the pig is brushed with it every 5 to 10 minutes. Gradually pour in some water and cook it $1\frac{1}{2}$ hours. Prick the skin several times so it will not blister, the butter will make the pig crisp. The drippings will be served as gravy; you can also serve a truffle, caper, or tomato gravy.





Mahl

(MEAL)



Oyster Cocktail.



Beer Soup.

Bread Sticks.



Sliced Tomatoes.



Fried Fish.

Small Potatoes.



Vienna Veal Schnitzel, Paprica Sauce.



Boiled Potatoes.



Sauerkaut.

Noodles.



Coffee.

Assorted Cakes.

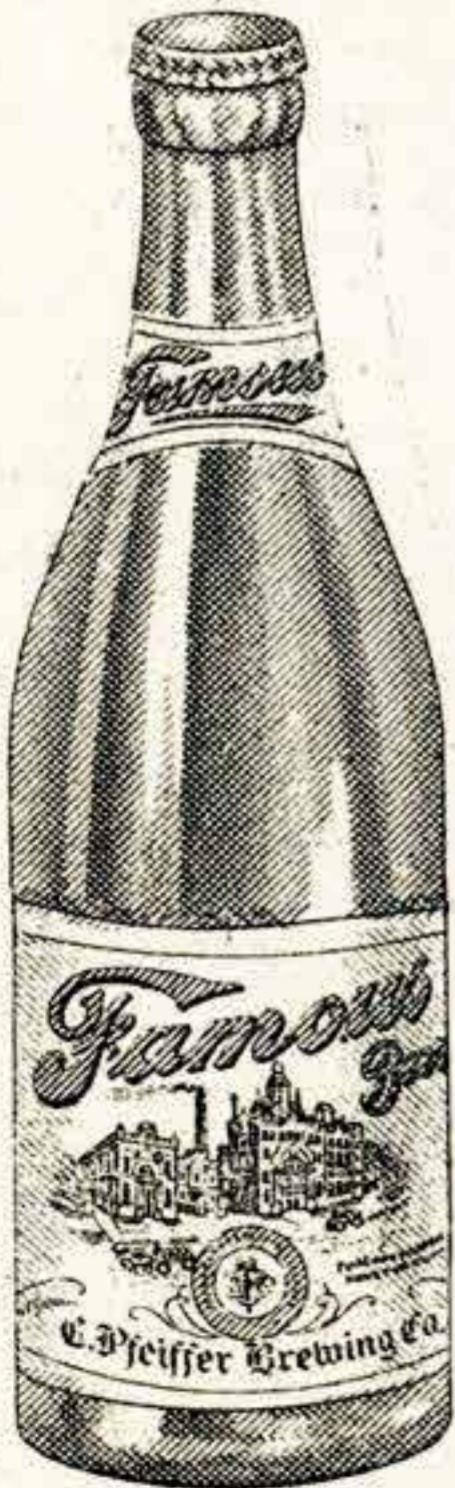


Sauerbraten

(SOUR ROAST)

SAUERBRATEN : Quantity for 6 people. 4 lbs. of meat, 2 qts. of vinegar, 1 onion cut in slices, 10 pepper corns, 3 bay leaves, $\frac{1}{8}$ lb. of bacon, 3 cloves, some salt, $2\frac{1}{2}$ tablespoonfuls of flour, 2 tablespoonfuls of drippings, $\frac{1}{2}$ glass red wine.

Preparation : For the sour roast take meat from rump, chuck, or sirloin of beef and pound it, put it into vinegar with the spices and leave it in there for four days, turning it over once in a while. After this time take it out and lard it with bacon cut into pieces one third inch thick and $2\frac{1}{2}$ inches long. Pierce the meat with a pointed knife and insert the bacon.



Heat the lard and fry the meat light brown on both sides and place it on a platter. Brown the flour in the lard and pour on the vinegar with the spices, water, and salt. Put in a piece of honeycake (Pfefferkuchen) if on hand, and $\frac{1}{2}$ tablespoonful of sugar, boil all and put the roasted meat into this gravy. The meat roast must be covered and baked in an oven for $2\frac{1}{2}$ to 3 hours while turning it and basting it with the gravy $\frac{1}{2}$ hour before done pour in the red wine.

When the roast is tender, finish the gravy. Put the roast on a platter, take all grease off the gravy and strain it. If too thick, add more water; if not sour enough, add more vinegar. Potato dumplings or noodles are good with this roast.



Bier Suppe



BIER SUPPE. Quantity for 6 People.
1½ qts. of beer, ½ qt. of water, 1 piece
of cinnamon, 2 cloves, ¼ lb. of sugar,
1 pinch of salt, 3 tablespoonfuls of
flour or cornstarch, 3 slices of lemon
or lemon sugar, 3 eggs.



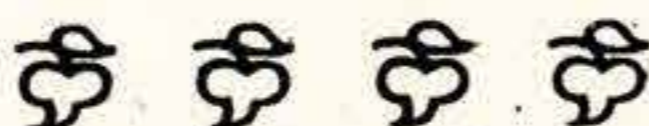
Preparation: Water, beer, sugar and
spices are cooked. The flour and
yolks of eggs are mixed with water
and stirred into the soup and cooked
again. The whites of eggs are beaten
to a stiff froth and put into the soup
when served. Zwieback or toasted
roll slices are served with the soup.





Hasenpfeffer

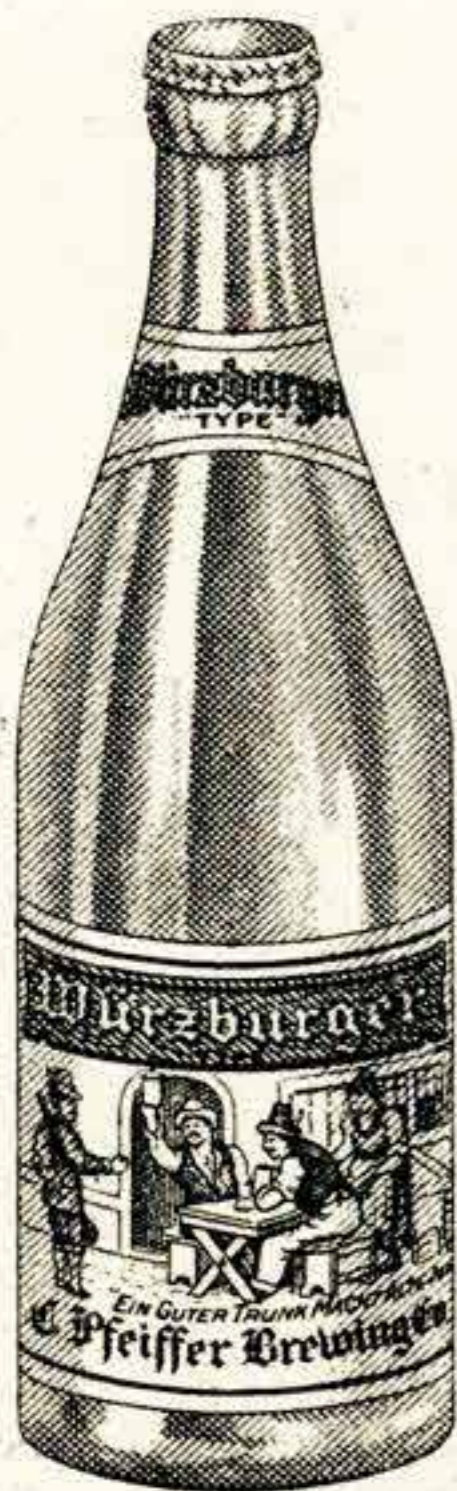
HASENPFEFFER. Quantity for 2 to 4 people. The head, neck, breast, lungs, fore legs, heart, liver, 1 lb. of rabbit meat or lean pork, some vinegar, 1 small onion, $\frac{1}{8}$ lb. of bacon or butter, 3 tablespoonfuls of flour, salt, 4 peppercorns, 2 cloves, 1 bay leaf, 2 pts. of water, 1 tablespoonful of sugar, $\frac{1}{2}$ cup of red wine (or not.)



PREPARATION :

The head, neck, breast, lungs, heart, liver and forelegs are well cleaned, cut in medium large pieces and left in vinegar for one day. After the rabbit has been fried, cut 1 lb. of pork into pieces. Cut the bacon into small pieces and fry it, or if you use butter, heat this and fry the finely sliced onion and pork in it and the rabbit meat which has been soaked in vinegar. For the gravy stir into the frying butter the given flour, stew a few minutes, then add water and all the spices and other ingredients given. Then slowly cook the meat tender in the gravy. When it is done, take the meat out and serve on a hot platter, strain the gravy and pour back over the meat.

Remarks: You may omit the rabbit meat and pork and use only the heart, lungs, liver, head, neck, breast and forelegs, if these are sufficient. You may also stir a little vinegar into some rabbit blood and add to the gravy. The liver may be omitted and fried separately.





Beef Gulash

BEEF GULASH. Quantity for 6 People.
2 lbs. of meat, 2 small onions in cubes, 1 tablespoonful of lard, 1 tablespoonful of flour, salt, 1 pinch of paprika, 1 cup water.

Preparation: The onions are steded in the lard. The meat is cut into pieces $1\frac{1}{2}$ inches thick and $1\frac{1}{2}$ inches square and added to the stewed onions, stew 10 minutes, strew with salt and pepper and stew 10 minutes longer, and then 1 cup of water poured over. In a covered pot or pan it is now stewed for 2 to $2\frac{1}{2}$ hours, stirring often. If it gets too dry pour on more water. Gulash must not be too juicy. A little red wine may be added.

Raw Beefsteak a la Tartare

RAW BEEFSTEAK, A LA TARTARE. Quantity for 6 People. 2 lbs. of chopped meat, salt, some pepper, 6 yolks of eggs, 2 tablespoonfuls of chopped onions, 2 pepper pickles, 5 salt pickles, $\frac{1}{8}$ lb. sardelles, $1\frac{1}{2}$ table spoonfuls of capers.

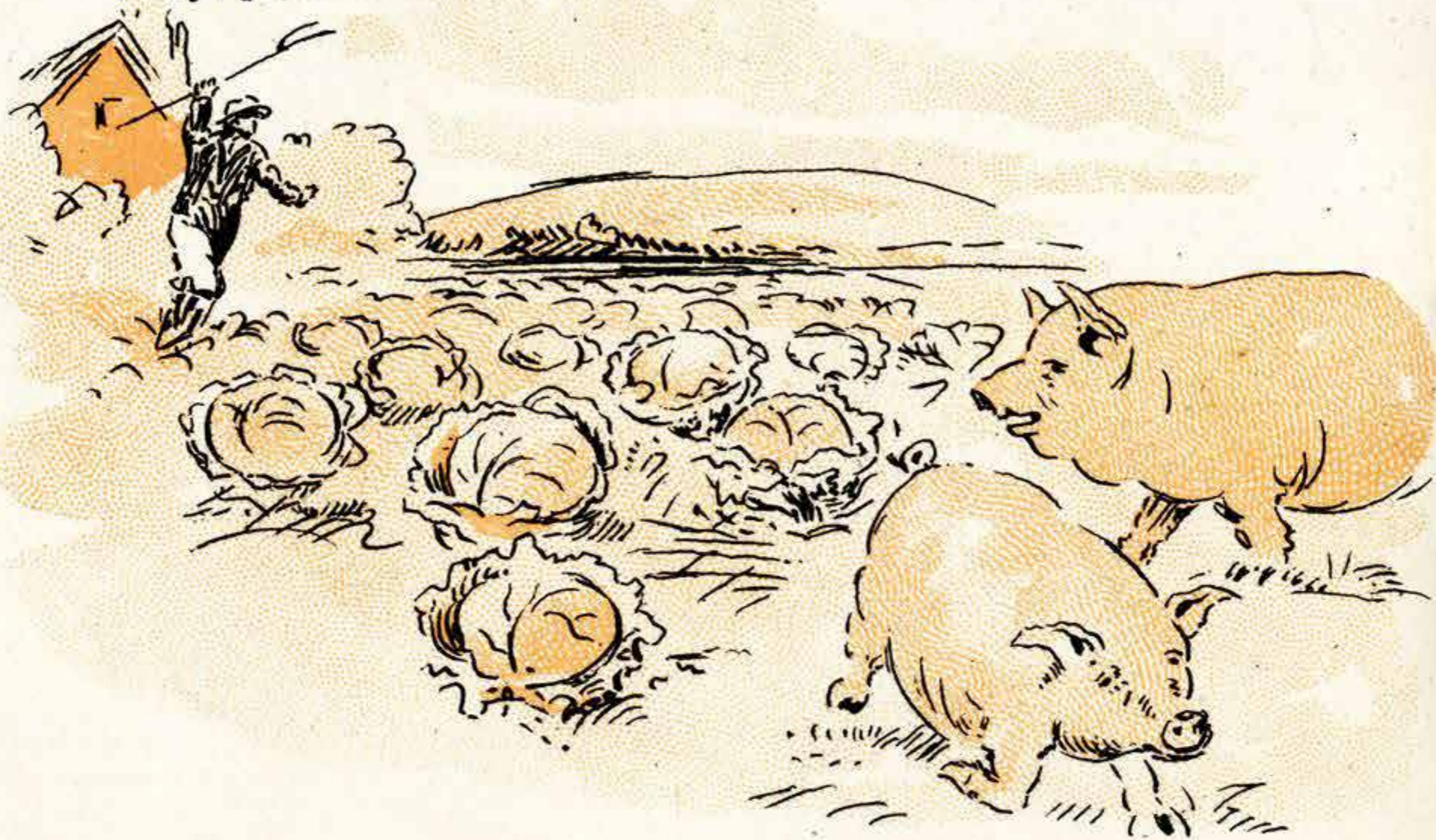
Preparation : The beef which must be very fresh and free from sinews, is chopped or ground twice in the grinder, mixed with salt and pepper, it is formed into 6 equal $1\frac{1}{4}$ inch thick steaks. Make a depression in the middle of each and put into this carefully one raw yolk of egg. Garnish each steak with a small heap of onions, chopped small pieces of pickles. rolled up sardelles which were watered before, and freed of their bones. Capers, mustard, and mixed with oil and vinegar may be served with it. The steaks must be served fresh.

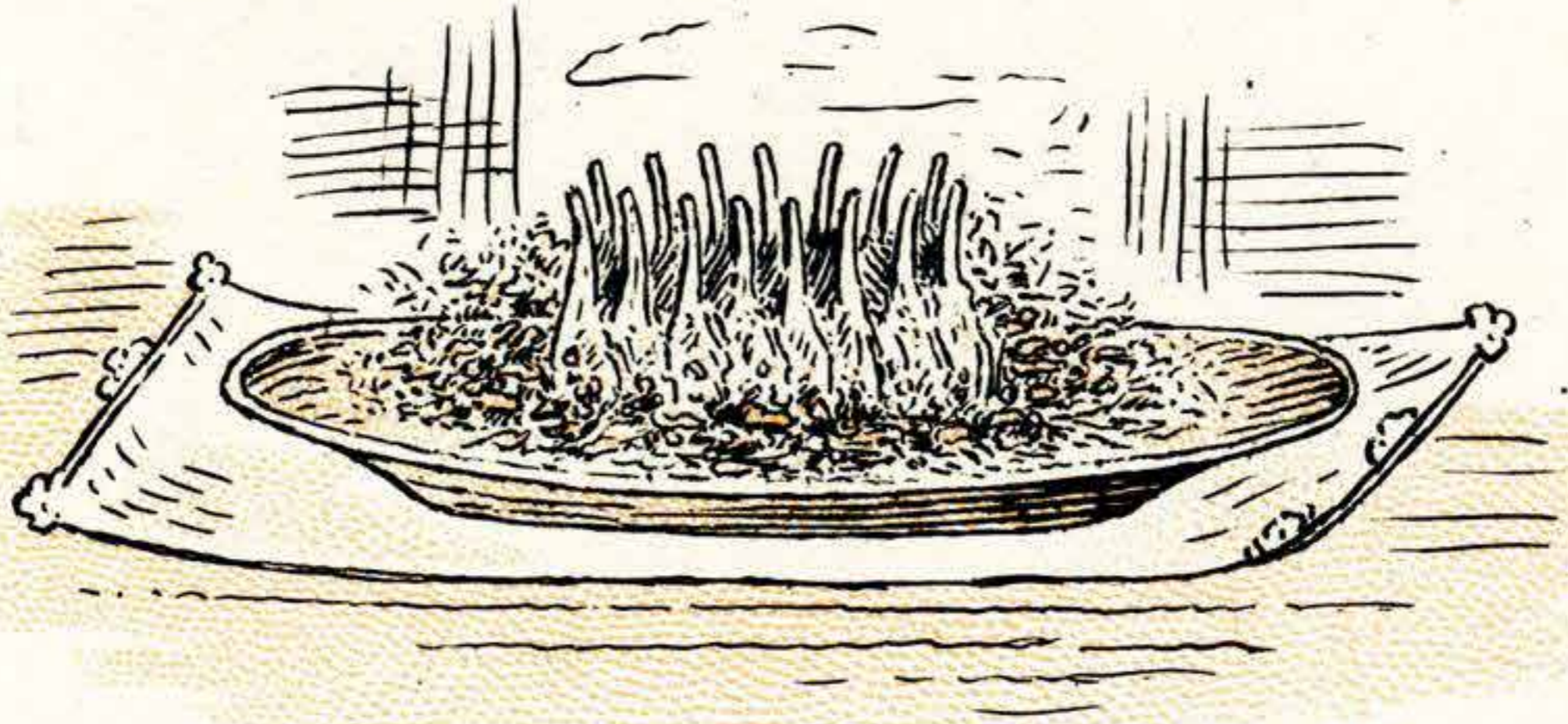


Pork Ribs and Sauerkraut

Quantity for 6 People. 3 lbs. salted pork ribs, 1 lb. sauerkaut, $\frac{1}{4}$ lb. butter, 1 pinch of sugar, 6 large peeled and sliced apples, $\frac{1}{2}$ bottle white wine.

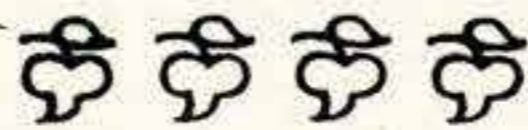
Preparation: The pork ribs which have been salted for several days are cut into pieces, wash, dried and fried on both sides in hot butter, then put in a pot the sauerkraut on top. (If the sauerkraut is too sour, soak it in water and drain). Add $\frac{1}{4}$ lb. butter, apples, white wine and sugar, cover and cook slowly for two hours. When it gets too dry, pour in some water.





Crown of Lamb

CROWN OF LAMB. Quantity for 8 or 10 people. 1 neck of veal, $\frac{1}{2}$ lb. chopped veal, 1 qt. fresh champignons or 1 pt. canned champignons, 2 eggs, salt according to taste, 1 pinch of pepper, 1 piece of butter, $\frac{1}{2}$ soaked roll, small peeled potatoes.



Preparation: The saddle of veal is freed from all fat and the rib bones are freed from meat 2 inches from end. The prepared saddle of veal is tied together so it looks like a crown.

The fresh champignons are cooked tender in butter and some bouillon or water, then stir in the two eggs, the chopped veal, pepper, salt and roll and mix well. This stuffing may or may not be stewed a little with butter and then put into the neck of veal. On the small ribs stick some potatoes so that they will not get too brown. Roast the neck of veal 2 or $2\frac{1}{2}$ hours, like veal roast.

Happen

(Bite)

Small Sandwiches made of half slices
of Rye or Wheat Bread.

Use Cold Tongue, Sausage,
Smoked Pork Tenderloin,

Roast Beef, Raw Beef, (chopped,)

Sardines, Smoked Goose Breast.

Imbis

(LUNCHEON.)

Beef Bouillon, Sliced Tomatoes.

Ragout of Ox Tongue,

Potato Dumplings.

Asparagus Salad. Waffles.

Leib Speisen

(FAVORITE DISH.)



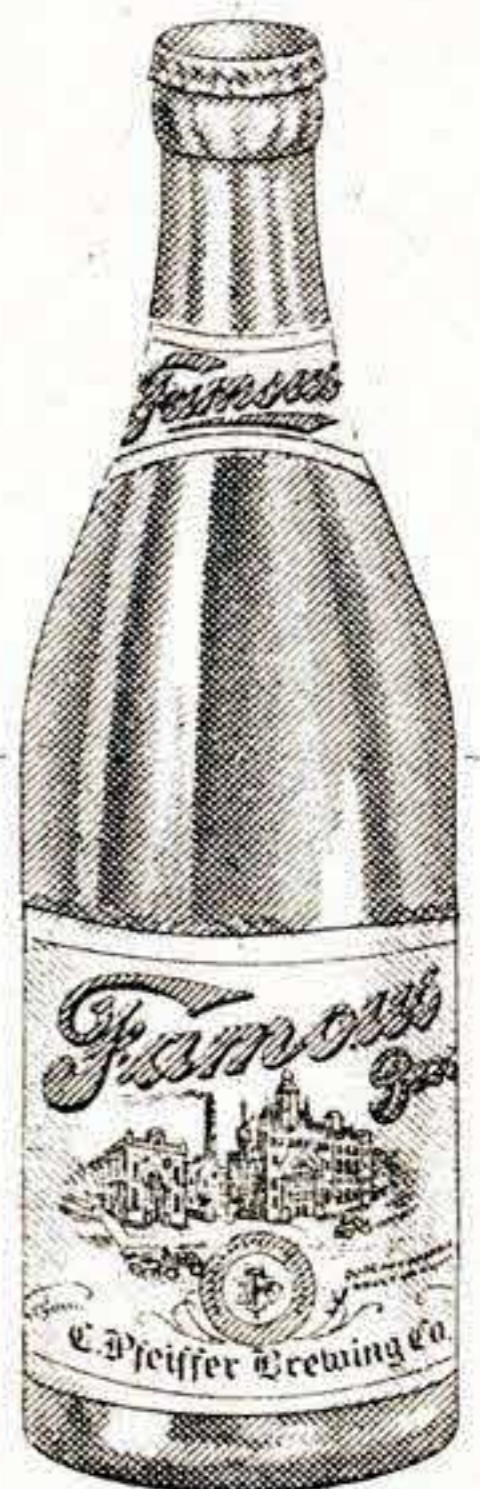
“Koenigsberger Klops.”

“Crown of Lamb.”

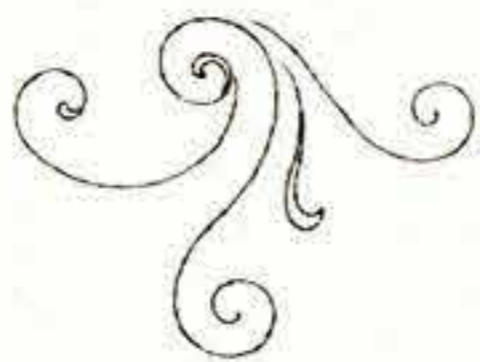
“Spanferkel.”

“Hasenpfeffer.”

“Sauerbraten.”



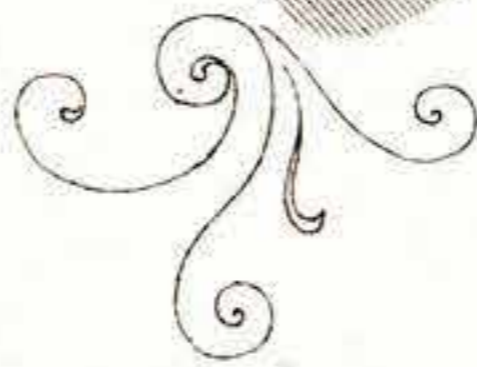
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