A LA CARTE

JUST A SANDWICH
Served with Coffee, Tea or Milk

Tuna Fish Salad Sandwich ........................................ 0.60
Tomato and Lettuce Sandwich .................................. 0.40

A DELICIOUS SALAD
Served with Hot Bread, Coffee, Tea or Milk

Vegetable Salad Bowl ........................................... 0.50
Lettuce and Tomato Salad ...................................... 0.50
Platter of Crabflake and Shrimp with Pickles and Hearts of Celery 1.00
Tomato Stuffed with Chicken Salad ......................... 1.25
Fruit or Seafood Salad .......................................... 1.00

Choice of Regular Desserts with above ......................
Chocolate Sundaes ............................................. 0.15
Our Delicious Apple Pie a la Mode ......................... 0.30
Dessert and Coffee or Tea .................................. 0.35
Pot of Tea or Coffee .......................................... 0.25

MINIMUM CHECK CHARGE 35¢

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Spinach Pudding.

SCALD your Spinach and chop it very fine, or the Juice will do; mix with Cream, the Yolks of eight Eggs, four Ounces of Bisket, and four of melted Butter; season with Sugar, Nutmeg, and Salt; then set it on the Fire, till 'tis stiff, but do not boil it; then cool it and bake it in Puff-paste, or boil it.

Quaking Pudding.

TAKE twelve Eggs, beat them up well; put in two Ounces of Sugar, two Ounces of Bisket, one Quart of Cream, three Spoonfuls of fine Flower; season with Nutmeg and Salt; mix it as for Pancakes thin as Batter; then put in some Orange-Flower Water, or Rose-Water, and butter your Cloth; then boil it three quarters of an Hour; sauce it with Sack, Sugar and Butter.

——

This old cook book, just as they are a part of The Iron Gate Inn.
Accomplish’d Housewife.

Containing

Several Hundred of the most approved Receipts in

Cookery,

Confectionary,

Cordials,

Cosmetics,

Jellies,

Illustrated with Forty-nine large Copper Plates

directing the regular placing the various Dishes on
the Table, from one to four or five Courses: Also,
Bills of Fare according to the several Seasons for
every Month of the Year.

Likewise

The Horse-shoe Table for the Ladies at the late Inland
at Windsor, the Lord Mayor’s Table, and
other Hall Dinners in the City of London; with
a Fish Table, &c.

By CHARLES CARTER

Lately Cook to his Grace the Duke of Argyll, the Earl of
Pentreath, the Lord Cornwallis, &c.

To which is added by way of Appendix,

Near Two Hundred of the most approved Receipts in Physick
and Surgery for the Cure of the most common Diseases incident
to Families.

THE COLLECTION OF A NOBLE LADY DECEASED

A Work designed for the Good, and absolutely Necessary
for all Families.

LONDON:

Printed for A. Bettesworth and C. Hitch: and C. Davis in
Pater-noster Row : T. Green at Charter-Cross: and S. Austin
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[Image of a map and text on the right side of the page]

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Sugar and Butter.
There are many spots in the Nation’s Capital that bring back memories of famous men. None has more significance than the Iron Gate Inn.

Remember that famous and popular General of Spanish and Indian Wars’ fame—General Nelson A. Miles? Here the stable on his estate has been transformed into an Inn that has become nationally famous for “just real good food.”

The hay racks, feed boxes, harness hooks and saddle trees around the Inn were in actual service as stable accessories.

General Miles was one of the most colorful figures of his day in Washington. His prancing bays were familiar sights to old and young. General Miles and the Duke, one of his most beautiful horses, to Buffalo Bill, who used him as lead horse in his shows for many years. Denver, the favorite horse, was pastured on the outskirts of the district for years after he had outlived any real service.

The stalls in the Inn retain the original name-plates of the General’s horses. Golden Pebbles and Rappahanock were two of the other favorites.

The old stable also housed one of the very first “steam buggys” seen in the district.

The grey stone mansion adjacent and the present Iron Gate Inn were erected by Admiral Radford and later owned by General Miles.

Official life of Washington has known this house intimately for many years. From 1895 to 1903 General Miles was Senior Officer, Commanding United States Army. The Uruguayan and Czechoslovakian legations later used this house. The property now belongs to the General Federation of Women’s Clubs, and the house is their National Headquarters.

Dine in the old hay loft or by the fireplace in winter, and in the cool quiet garden in the summer. Air conditioned for your comfort winter and summer both in the Hunt Room and downstairs.

**LUNCHEON**  
12 to 3 P. M.  

**DINNER**  
5 to 7:45 P. M.

**SUNDAY DINNER**  
12 to 7:45 P. M.

Not every day but whenever possible, Iron Gate Inn again offers for sale its famous Butterscotch Rolls. Ask for them as you leave. If they are not available, you may want a copy of the recipe. It’s yours for the asking... As a background to conversation, the Inn now features music by Musak—played softly in keeping with the Iron Gate’s atmosphere of quiet... The Hunt Room on the second floor of the Inn may be reserved for parties or group meetings, luncheons and dinners. A maximum of thirty-five and a minimum of twenty can be accommodated.

1734 N Street, N.W.  
Washington, D. C.