

Kindergarten recipe books

Most kindergarten committees have at some point, or with regularity, produced a recipe book as a fundraiser. A selection of around 130 kindergarten recipe or cookery books are held in the National Library Collections. Many more can be found in the cupboards of individual kindergartens, association offices, second hand book stores or the homes of the families that bought them. The recipes chosen reflect cooking tastes of the era and the quality production and art work is probably in accord with the resources of the respective kindergarten committees or talents of individuals. These are a great resources for a project on the culture of kindergarten cookery in New Zealand. Collated with support of Linda McGregor, Research Librarian Alexander Turnbull Library.

[http://natlib.govt.nz/items?utf8=✓ &text=kindergarten+recipe](http://natlib.govt.nz/items?utf8=✓&text=kindergarten+recipe)

[http://natlib.govt.nz/items?utf8=✓ &text=kindergarten+cookery](http://natlib.govt.nz/items?utf8=✓&text=kindergarten+cookery)

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RECIPES



COMPILED BY THE WOMEN'S BRANCH OF THE
HAMPSTEAD PARK KINDERGARTEN

1911



The Kindergarten Recipe Book

PUBLISHED BY THE KINDERGARTEN
LOCAL COMMITTEE
1911

Shirley
Free Kindergarten

Recipe Book

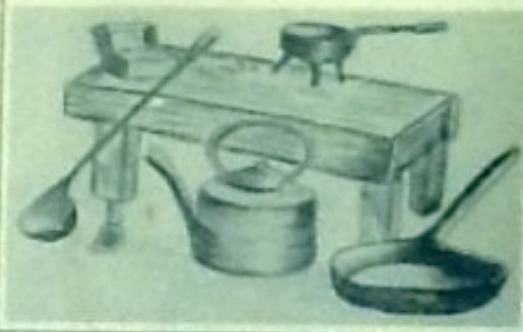


HAMPSTEAD KINDERGARTEN



Jubilee Cookbook

Aubrey Mason
Kindergarten
25th Jubilee Celebration
Cookbook
1962 - 1992



otumoetai
kindergarten



recipe book

Bluff Kindergarten

RECIPE BOOK 1989

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THANKYOU FOR SUPPORTING
THE BLUFF
KINDERGARTEN

LEES STREET KINDERGARTEN



TRIED FAVOURITES

.. Foreword ..



*This book is compiled by The Parent-Teacher Group
of Lees Street Kindergarten, Invercargill.*

*The recipes are all "Tried Favourites" and we do
wish you hours of happiness in your kitchen and pleasure
in your diningroom.*

*I would like to thank all the mothers who so
generously share their favourite recipes, and to the
Advertisers, who have made the publication of this book
possible.*

P. HALL-JONES,
President.

B. M. HERCUS,
Convenor,
Advertising.



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Mackenzie Kindergarten Recipe Book

The proceeds of this book are for the building and establishing of a Kindergarten in Fairlie for the pre-school children of the Mackenzie County.

Compiled by :

Colleen Purchas
Rachel White
Elizabeth Goodwin
Elaine Grundy

"MUM I'M HUNGRY"



Mackenzie Kindergarten Cookbook

Welcome to the Mackenzie Kindergarten Recipe Book 2006.

Mackenzie Kindergarten has been affiliated to the South Canterbury Free Kindergarten Association since November 1974. Prior to that, Dr and Mrs Grundy were instrumental in beginning the Kindergarten that ran privately for many years.

Mackenzie Kindy has the largest geographic catchment area of any kindergarten in New Zealand, with children attending from Cave to beyond Tekapo. Parents make huge sacrifices to transport children large distances. At the time of print it is interesting to note that one family travels 77 kilometers one way!

We are fortunate to have a diverse mix of nationalities attending our kindergarten, providing the children with exposure to many different cultures and the associated languages and activities.

We are also very fortunate to have a wonderful team of teachers and helpers to enrich our children's lives - thank you Anne, Marie, Jane and Bev.

Thank you to the parents and community who have supported the production of this recipe book through sponsorship, advertising and the donation of fabulous recipes.

Happy Cooking and don't mind the mess!

Mackenzie Kindergarten Committee

641.5
1970

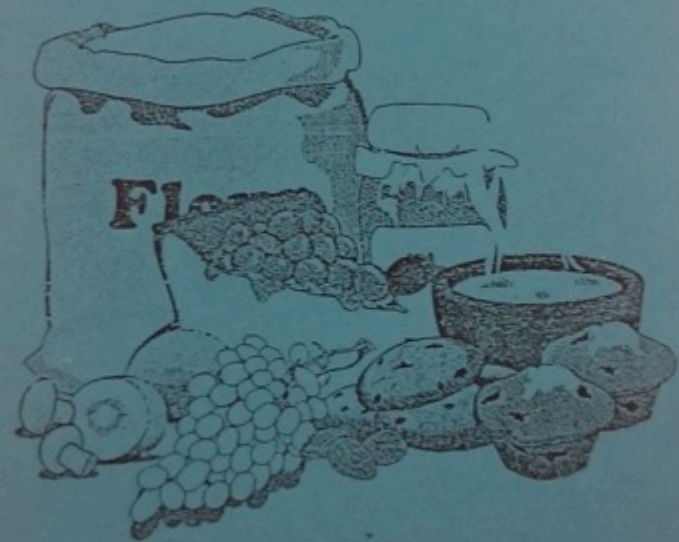
P MARTON FREE KINDERGARTEN ASSOC.
COOKBOOK

MARTIN FREE KINDERGARTEN

Grasmere Kindergarten

Recipe book

(90 assorted recipes)



Casa Nova Kinder garten



Delicious Muffins

HINTS FOR SUCCESSFUL MUFFINS

- * Muffins should be mixed as quickly as possible, stirring only enough for the mixture to be moistened.
- * If you like large muffins, fill tins to the top, making sure you grease the tops of the tins as well so that your muffins tip out of the pans easily.
- * If fruit filled muffins are a bit more difficult to remove from the pans, let them cool completely first.
- * Muffins freeze extremely well. Cool them completely before preparing them for the freezer.
When required, preheat oven to 175 deg C, and put your frozen muffins in for approx. 10-15 minutes.
- * MUFFINS ARE MUCH NICER SERVED WARM.

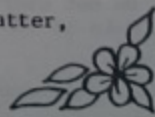
BASIC MUFFINS

2 cups flour	$\frac{1}{2}$ cup sugar
4 tspns baking powder	1 cup milk
$\frac{1}{2}$ tspn salt	100g butter
1 egg	

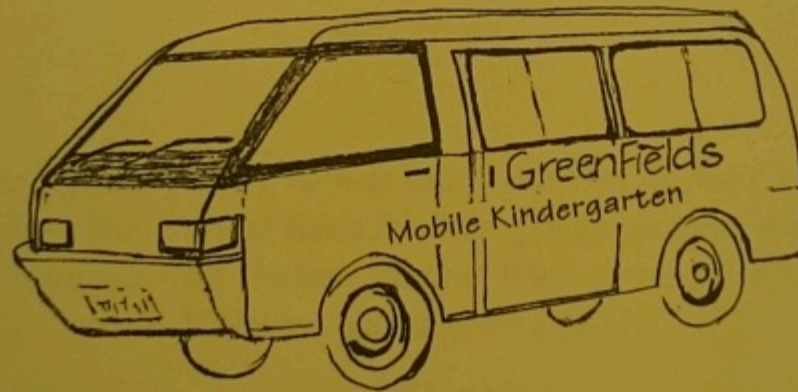
Stir dry ingredients together. Add melted butter and beaten egg to milk. Add liquid ingredients to dry mixture, stirring only to moisten.

Bake at 220 deg c, for 12-15 minutes.

NB. Anything can be added to this batter, e.g. fruits, nuts, jam etc.



WAIMATE
MOBILE KINDERGARTEN
RECIPE BOOK



MORVEN WAIHAORUNGA HOOK GLENVY OTAIO HAKATARAMEA

Waimate Kindergarten Association

*A Collection
of
Recipes*

*Contributed by the Friends and Families of the Children
attending the GreenFields Mobile Kindergarten, Waimate.
Encompassing Hakataramea, Waihaorunga, Otaio,
Morven, Glenavy and Hook.*

What's Cooking Mum?..



Dyer Street Kindergarten COOKBOOK

oven for 10-15 minutes or until cheese melts and browns. Serve hot standing on a small plate.
Serves 4-8.

ANGELS ON HORSEBACK

1 doz fresh oysters
4 rashers thinly sliced side bacon

Remove bacon rinds and cut rashers into 3-inch lengths. Wrap each piece of bacon around an oyster and secure with toothpick. Brush with butter or oil. Bake in hot oven (425°F) 10-15 mins without turning.

ANJOVISLADA

4 large potatoes
4 tbsp tomato puree
4 tbsp grated cheese
2 oz butter
8 anchovies
2 tbsp grated onion
1 tsp salt
½ tsp black pepper

Wash and dry the potatoes and cook in a pre-heated 350°F oven for 1 hour. Cut a slice of the top and remove the potato carefully, making sure the skins do not split. Mix the potato with the cheese, butter, onion, salt, pepper, mashed anchovies and tomato puree. Put this mixture into the potato skins, cover with the top and bake in oven for 10 mins. Serve immediately. Serves 4.

BRANDIED LIVER PATE (easy!)

400 g (1lb) liverwurst
50 g (2oz) butter
½ cup chopped parsley
½ tsp dried thyme
pinch nutmeg
2 tsp grated onion

Beat together the butter and liverwurst until smooth. Add all other ingredients, beat again. Place in a greased mould, chill a few hours or overnight. Makes approximately 1½ cups.

CURRIED HAM ENTREE

1 onion, finely chopped
2 tbsp butter
2 tbsp flour
2 tsp curry powder
1½ oz tin cream chicken soup
1 cup milk
1 cups diced ham
½ cup sour cream
toasted sliced almonds
chopped parsley

In a saucepan cook chopped onion in butter until soft, but not brown. Blend in flour and curry. Add soup, then gradually stir in milk, cook and stir until thickened. Add ham and heat through. Before serving, spoon sour cream over top and garnish with almonds and parsley. Serve with rice.

EASY EGG ENTREE

Half a dozen hard boiled eggs, diced and chilled.
Asparagus pieces, cucumber and anything else one may care to add. Salt and pepper to taste. Combine gently with ½ to 1 cup mayonnaise and serve on a bed of lettuce.

GRAPEFRUIT ENTREE (light and refreshing)

2 grapefruit
Sherry
brown sugar
cinnamon

Halve grapefruit and prepare by cutting into segments within the skin. Pour 1 dessertspoon sherry over each half of grapefruit, sprinkle with brown sugar and cinnamon to taste. Leave several hours. Grill and serve hot.

HAM AND ASPARAGUS ROLLS

Asparagus spears
½ cup cream cheese
thin slices ham
2 tsp curry powder