

**Recipes**  
from the  
Olympic Peninsula  
**Homesteader Cooks**



### **An Introduction to This Cookbook:**

This cookbook is intended for use by experienced cooks who use a wood-fire stove or one of the first ever electric or gas stoves. Many of the recipes assume the reader already knows how to put together ingredients for a cake or bread, and how hot and how long these recipes should cook. If you listen closely, sometimes you can hear the voice of the woman dictating the recipe to the typist.

A few of the recipes, I adapted to the "regular" recipe layout, but most are in their original format. There are oven temperatures listed at the end of this reprint. Otherwise, you may want to adapt portions of similar recipes from various cookbooks. Many cookbooks contain the necessary information omitted from these original recipes, including general recipe directions, menu planning, and even how to light a wood-fire oven.

During the second month

Reproduced by Egress Studio Press  
Bellingham, WA 2021

© Copyright 2021 by Anita K. Boyle for  
book layout only.

All recipes are public domain.

of the second year of the 2020 Trump Pandemic, I picked the artifact of this book up and so many memories came rushing back about when I first learned to cook that I decided to do the project I had hoped to have finished a long time ago—to make a reprint of this book. As I retyped the recipes into my computer, the book looked exactly like an artifact you'd find in a museum. Maybe that's where it should be.

It's funny that I completed a good first draft on February 8th, my mother's birthday. Her aunt, my Great Aunt Olga, was a homesteader on the Olympic Peninsula, and a well-known cook and hostess for autumn deer and elk hunters.

The original book is a curiosity. My Great Aunt Olga knew each of the women who shared their recipes with each other. This book came to me through her niece, my mother, Edna Mae Johnstone, nee Iverson. Her father, Iver Iverson, was a

brother of Olga. I do not know how many copies would have been made during the time period this book was transcribed. It's possible there are others, and it's also possible this is the only copy.

The entire 56-page book looks like it was typed by hand on an old typewriter. Each page was adhered to paper tapes (probably with flour paste), and those were bound side-saddle to the cover by a cord the thickness of a logging boot shoelace.

The pages are tanned by age and tattered at the edges, spotted brown from spatters and spills. The type is sometimes faded so much that bright light, strong reading glasses, and good guesses, were necessary to make out the words. The cover is interesting because it's made from wallpaper remnants. The wallpaper is also now tanned with age, but you can make out that the spine wrapping was once a kind of blue, maybe peacock blue. And the main cover wrap, if you look closely, once had

a repeated pattern somewhat like stylized grapes. The wallpaper has lost 98% of the original pattern, and has been handled so much that there is only the adhesive and the thin cloth backing left. Inside the front cover reads, horizontally: "4290 Sanitas Decorative Flat Finish" with a vertical rectangle logo reading "Sanitas Brand, Standard, STP, Textile Products, Reg. U.S. Patent Office." When the cover is open, you can see the bare threads of the cloth where even the glue has disappeared.

As you go through this cookbook, it's mesmerizing and edifying to remember these women who lived on the Olympic Peninsula in the early to mid-1900's. This is as wild and beautiful a place as can be found in the United States. Very isolated. At that time, the trees would sometimes reach across the road, covering it like an arboreal tunnel. Mystifying. And the women worked hard at their duties, whether cooking, chopping

wood, milking the cow, canning and preserving, sewing, butchering a chicken for Sunday dinner, growing a vegetable garden, and otherwise doing the hard job of being the homesteader's wife, and being a friend to others with experiences like herself.

There are some recipes in this book with names that refer to other cultures, but they hardly resemble anything from that culture, with maybe a couple of teaspoons of soy sauce or a dash of cayenne the only ingredient in the entire recipe that might refer to the intended ethnicity. But this was long ago, and these women were isolated even from the rest of Washington State. So when some of the women did this, I like to think of it as honoring another culture rather than signifying anything derogatory. As I see it, these recipes came directly from the world view of the (pretty much) white female homesteaders who made their homes among the tangled underbrush and

gargantuan trees of the peninsula; they were putting their best into this special cookbook, and sometimes that included reaching beyond what they knew.

It is my belief that books like this may bring better understanding of who we are on this planet. We certainly need to know who our ancestors were, especially on an individual basis. This cookbook gives us a glimpse through the ingredients, the specialness of the recipes chosen, and the fact that those particular women decided to put this book together. They had more important things they had to do—just to survive. Still, this book exists.

Not only that, but there are some darned good recipes in here. Cook like a homesteader.

—Anita K. Boyle  
(Great Neice of Great Aunt Olga Hillstrom)

## Contents

1	Nut Bread
1	Kolace (Bohemian cakes)
2	Date Nut Bread
2	Health Bread
3	Sweet Buns
3	Pruncho Bread
4	Doughnuts
4	Nut Bread
5	Ice Box Tea Biscuits
6	Muffins
6	Coffee Cake
7	Cornflake Cookies
7	Ice Box Cookies
8	Easy Coconut Macaroons
8	Raisin Filled Cookies
9	Date Bars
9	Pineapple Sponge Pie
10	Fluff Pie
10	Butterscotch Pie
11	Graham Cracker Pie
12	Lemon Pie
13	Pumpking Pie
14	Lemon Cake Pie
15	Cracker Jacks
16	Butterscotch Pie
17	Chess Tarts
17	Nut Pie
18	Dark Cake

19	Spice Cake	35	Harvard Beets
19	Prune Cake	35	Cottage Cheese Puffs
20	Prune Cake	36	Tomato Relish
21	Burnt Sugar Cake	36	Mock Chicken Legs
22	Banana Cake	37	Stuffed Breast of Veal
23	Hot Milk Sponge Cake	38	Meat Loaf & Barbeque Sauce
23	Prunells Cake	39	Mexican Chili
24	French Chocolate Cake	39	Corned Beef
24	Ginger Bread	40	Corned Beef
25	Sponge Cake	40	Noodle Salmon Loaf
25	Raw Potato Cake	41	Salmon Souffle
25	Upside Down Cake	41	Minced Chicken with Mushrooms
26	Sour Milk Cake	42	Cabbage Rolls
26	Sponge Cake	42	Original Baked Canned Salmon
27	White Cake	42	Hot Ham Dish
27	Poor Man's Fruit Cake	43	Codfish Balls
27	Devil's Food	43	Baked Vegetable Hash
28	Delicate Spice Cake	44	Chinese Chow
28	Apple Sauce Cake	45	Macaroni Raviola
29	Brown Sugar Cake	46	Sweet and Sour Spareribs
29	Nugget Cake	46	Chicken Espagnole
30	Pineapple Ice Box Cake	47	Macaroni Ring
31	Blitz Torte	47	Chili Sauce
32	Graham Cracker Pudding	48	Chicken Special
32	Grapenut Puff Pudding	48	Tamale Pie
33	Lemon Pudding	49	Chop Suey
33	Macaroni with Spinach	49	Meat Pie
34	Spaghetti Rarebit	50	Baked Beans
34	Spanish Rice	50	Boston Brown Bread

51	Escalloped Corn	65	Prince of Wales Salad
52	A Meal and a Half	65	Date Sticks
53	Meat Balls En Casserole	65	Strawberry Muffins
53	Hungarian Goulash	66	Nugget Cakes
54	One Dish Dinner	66	Apple Crisp
54	Clam Chowder	67	All Bran Brittle
55	Dressing for Fish	67	Velvet Fudge
55	Cream Waffles	68	Brown Sugar Divinity
55	Doughnuts	68	Fudge
56	Doughnuts	69	Sour Cream Cookies
56	Norwegian Cookies	69	Peanut Butter Cookies
57	Fattigmand	70	Rough and Ready Cookies
57	Cottage Cheese Salad	71	Mustard Pickles
57	Macaroni and Ham Salad	72	Chocolate Drop Cookies
58	Egg Salad		
58	Chocolate Sponge		
59	Grapenut Pudding		
59	Salmon Flake		
60	Vegetarian Salad		
60	Oat Meal and Date Pudding		
61	Suet Pudding		
61	Carrot Pudding		
61	New Chicken Salad		
62	Golden Salad		
62	Sour Cherry Pudding		
63	Grapenut Pudding		
63	Graham Cracker Roll		
64	Jello Winter Salad		
64	Ham Mousse		

## Nut Bread

Sift 2 cups flour, 2 tsp. baking powder, ½ tsp. salt and ¼ cup brown sugar; add 1 beaten egg and 1 cup milk, then ½ tsp. maple flavoring, ½ cup nuts, and 2 tbsp. melted shortening. Put into loaf pan, let stand 20 minutes and bake 30 minutes

—Mrs. F. H. Ward



## Kolace (Bohemian cakes)

1 yeast cake, ½ cup lukewarm milk and ½ tbsp. sugar; let stand in a warm place until light and full of bubbles.

Cream ½ cup butter till soft, and add 1½ tbsp. sugar, ½ tsp. lemon rind, ¼ tsp. salt, pinch of mace, beaten yolks of 3 eggs, and yeast mixture. Add 2½ cups flour, and stiffly beaten egg whites of three eggs, and beat until batter falls from spoon. Let rise until light. Turn out on floured board, pat out ½" thick, and cut with small biscuit cutter. Place cakes about 1" apart on buttered pans. Press down the center of each with fingers, leaving ridge around the edge, fill centers with stewed fruit, quite sweet. Let rise till light and bake in oven at 425°.

—Lucille Goss



## Date Nut Bread

1 cup dates, pour over them 1 tsp. boiling water and 1 tsp. soda, let stand a few minutes Cream 1 tbsp. butter and 1 cup sugar, add beaten egg mix with 2 cups flour and the dates and ½ cup nuts, add 1 tsp. vanilla and bake in a slow oven.

—Mrs. John Swerin



## Health Bread

2 cups graham flour, 2 cups white flour, 2 cups bran, 1 cup sugar, 1 cup nuts, raisins or dates, 1 tsp. salt, 1 egg, ½ molasses, 2 cups milk, and 4 tsp. baking powder, Bake 45 to 60 minutes

—Mrs. W. Smith



## Sweet Buns

Dissolve 1 cake Fleischmann's yeast, 2 tbsp. sugar in 1 pt. of milk that has been scalded and cooled, add 4 tbsp. lard or butter melted, a ½ pt. flour, beat till smooth. Let rise 1 hr. till light, and add 1½ pt. flour; beat till smooth. Let rise 1 hr. till light, and add 1½ pt. flour or enough to make dough stiff, add 1 tbsp. and let rise till light about 1½ hrs.

—Mrs. Gudmansen



## Pruncho Bread

(a delicious sandwich bread)

Sift together 2½ cups flour, 4 tsp. baking powder, ¼ cup sugar, ½ tsp. soda, ½ tsp. salt, and 1 tsp. cinnamon.

Add ½ cup raisins, ½ cup nuts, 1 cup cooked, chopped prunes, 1 cup sour milk.

Beat well and add 1 well beaten egg, 1 tbsp. melted shortening, pour in well greased loaf pan and bake at 350° for 60 minutes

—Mrs. Thorsen



## Doughnuts

1 egg, 1 tsp. salt, 1 cup sugar, 1 tsp. baking powder, 1 cup sweet milk, ½ tsp. nutmeg, 1 tsp. lard and flour enough to make a stiff dough.

—Mrs. Mary Knight



## Nut Bread

In order given: 2 ½ cups flour, ½ cup of sugar, 3 tsp. baking powder, 1 tsp. salt, 1 cup chopped nuts, an 1 cup milk, 1 egg, and 4 tbsp. butter. Let stand 20 minutes Bake in moderate oven for 45 minutes

—Lizzie Merchant



## Ice Box Tea Biscuits

Put ½ cup sugar and 2 tbsp. butter, and 1 tbsp. salt in bowl, add 2 cups boiling water, cool and add 2 eggs beaten a 4 cups, one cup at a time, of flour. Beat well and add 1 scant cup yeast starter or 1 Fleischmann's yeast cake in scant warmed water, with a little sugar. Add 4 more cups flour mixing in with a spoon. Grease top and cover with cloth and a lid. Keep in a cool place until needed, when kept in warm place for an hour after making it can be made into biscuits about the size of a walnut. Bake about 15 minutes

—Grace Anderson



## Muffins

2 cups flour, 4 tsp. baking powder, 1 tsp. salt, 2 tbsp. sugar, 1 egg,  $\frac{3}{4}$  cup milk, 2 tbsp. melted butter or Crisco. Sift dry ingredients, add liquid and beat well together. Bake in hot oven 20 to 30 minutes

—Frances Bjorkman



## Coffee Cake

Mix together 3 tbsp. brown sugar, 1 egg, 1 cup milk, 2 cups flour, and 2 tsp. baking powder. Beat well, then add 3 tbsp. melted butter and cinnamon. Put in pan and sprinkle top with  $\frac{3}{4}$  cup brown sugar and cinnamon. Make in moderate oven.

—Miriam Scott



## Cornflake Cookies

Cook 1lb. dates or figs, 1 cup sugar, and  $\frac{1}{2}$  cup water until fruit is soft.

Cream 1 cup butter and 1 cup sugar, add 3 cups cornflakes,  $\frac{1}{2}$  cup water and 4  $\frac{1}{2}$  flour sifted with 2 tsp. baking powder, and  $\frac{1}{4}$  tsp. salt. Roll thin, spread half with date mixture and cover with other half. When baked, cut in squares.

—Mrs. Leo Kelly



## Ice Box Cookies

$\frac{3}{4}$  lb. nuco [butter?], 1 cup sugar, 1 cup brown sugar, 3 eggs beaten well, 6 cups flour sifted with 1 tsp. each of soda and cinnamon, and add 1 cup nuts. Mix at night and let stand until morning, then slice thin and bake.

—Mrs. Chamberlin



## Easy Coconut Macaroons

1 can Eagle Brand milk, 1 tsp. vanilla, 1 cup rolled cornflakes and coconut to make a stiff paste. Mix all together and drop by tsp. on greased pan. Bake in moderate oven until nicely browned.

—Celia Miller

Note: Original book spelled “cocoanut.”



## Raisin Filled Cookies

1 cup sugar, ½ cup shortening, 1.2 cup sweet milk, beat 1 egg, and add, then 3 tsp. baking powder, sifted in 3 cups flour, pinch of salt, and 1 tsp. vanilla.

### Filling

1 cup sugar, 1 tbsp. flour and 1 cup boiling water, 1 cup nuts, 1 cup chopped raisins. Cook till thick, let cool and put between cookies and bake.

—Mrs. Kruger



## Date Bars

Cream 3 eggs well with 1 tsp. sugar, and 3 tbsp. water.

Mix 40 dates chopped and 1 cup nuts with 1 cup flour, ¼ tsp. salt, and 1 tsp. baking powder, sifted together. Combine with sugar and egg mixture, spread in layers 4” wide and ½” thick on greased baking pan. Bake in moderate oven 15 to 20 minutes When cool cut in bars 1” wide and roll in powdered sugar.

—Mrs. Radabaugh



## Pineapple Sponge Pie

Cream 1 cup sugar, and 2 tbsp. butter, add 2 beaten egg yolks, then 1 cup pineapple pulp, a few drops of lemon extract, and ¼ cup cream. Lastly, fold in stiffly beaten whites of two eggs, pour into unbaked pie shell and bake in moderate oven until custard is set.

—Belle Killingsworth



### Fluff Pie

4 egg yolks, ½ tsp. butter, 1.2 cup sugar, grated rind of lemon, juice of 1½ lemons. Cook in double boiler. Beat 4 egg whites stiff with ⅓ cup sugar and fold into the lemon filling, fill a pastry shell.

—Mrs. Gessage



### Butterscotch Pie

1 cup burnt sugar  
¾ cup water  
1 tsp. butter  
1½ cup cream, or rich milk with 2 tsp. flour  
salt, pinch  
whipped cream

- ◊ Boil sugar, water and butter together until a thick syrup.
- ◊ Add cream or rich milk with 2 tsp. flour to this, and salt.
- ◊ Cook until thick.
- ◊ Pour into prepared pie shell.
- ◊ Cover with whipped cream.

—Mrs. Lucile Wright



### Graham Cracker Pie

Mash into crumbs 18 crackers and mix into them ½ cup sugar; take out 2 tsp. for the top of pie. Melt ¼ lb. butter, pour over crumbs and put into pie tin and shape to tin.

### Custard

1 pt. milk, 3 tsp. sugar, yolks of 3 eggs, 2 tsp. flour mixed smooth with milk, boil till thick, fill shell and beat egg whites and 2 tsp. sugar and cover pie, sprinkle crumbs over top and brown. Be sure to cool before eating.

—Mrs. Mable Brown



## Lemon Pie

Mix 1 cup sugar, 3 level tsp. cornstarch, and 1/8 tsp. salt in top of double boiler. Add boiling water 1½ cups, slowly cook and stir. Cook over the fire until the boiling point is reached. Place over hot water and cook 20 minutes stirring occasionally. Mix grated rind of 1, and juice of 1½ lemons and yolks of 3 eggs slightly beaten. Add ½ tbsp. butter and stir. Pour into baked crust and cover with meringue and brown.

—Mrs. W. S. Klahn



## Pumpking Pie

2 cups pumpkin

2 cups milk

1 cup brown sugar

2 eggs, beaten

1 tsp. salt,

2 tsp. cinnamon

½ tsp. allspice

- ◊ Mix pumpkin with milk, brown sugar, eggs, salt, cinnamon, and allspice.
- ◊ Beat 2 minutes.
- ◊ Pour into pie tin which has been lined with pastry.
- ◊ Place in hot oven for 15 minutes. Then reduce heat and bake 45 minutes in moderate oven.

—Miss Vera Hembury

Note: Spelling of "Pumpking" was in the original book. I liked it, so I kept it.



## Lemon Cake Pie

1 cup sugar  
 1 tbsp. butter  
 2 egg yolks  
 1 cup milk  
 2 tbsp. flour  
 1 lemon, grated rind and juice  
 2 egg whites, stiffly beaten

- ◊ Blend together sugar, and butter.
- ◊ Stir in the egg yolks, milk, flour and lemon rind and juice.
- ◊ Then fold in the stiffly beaten egg whites.
- ◊ Pour into unbaked pie shell.
- ◊ Bake until firm, having the oven hot for the first ten minutes and then reduce to moderate

—Mrs. Charlie Palmer



## Cracker Jacks

2 cups sugar  
 1 cup molasses  
 2 tbsp. vinegar  
 ½ tsp. baking soda

- ◊ Mix sugar, molasses, vinegar in a pot.
- ◊ Boil until it cracks when tested in cold water.
- ◊ Take from fire.
- ◊ Add baking soda.
- ◊ Beat briskly.
- ◊ Pour over pop corn, and mix.

—Mrs. T. F. Shaughnessy



## Butterscotch Pie

3 egg yolks  
 1 cup sugar  
 3 ½ tbsp. cornstarch  
 2 cups milk  
 ¼ tsp. salt  
 3 egg whites, beaten stiff  
 3 tbsp. sugar  
 1 tsp. baking powder

- ◊ Beat egg yolks.
- ◊ Mix sugar and cornstarch well.
- ◊ Add milk and salt.
- ◊ Cook in double boiler until thick.
- ◊ Remove from fire.
- ◊ Add butter and vanilla.
- ◊ Pour into a baked crust.
- ◊ Make a meringue of the egg whites beaten with sugar and baking powder
- ◊ Spread on pie and return to oven to brown.

—Mrs. Henry Klahn



## Chess Tarts

Beat well 2 eggs, add 1 cup syrup (if you make syrup of sugar, let it cool before using), 1 cup currants, 1 tsp. cornstarch, 1 tsp. vanilla, 1 tbsp. melted butter added to mixture. Line small pans with pastry and put in filling. Cook in moderate oven, when cool serve with whipped cream, garnish with nuts.

—Harriet D. Shore



## Nut Pie

1 pt. of milk, 1 cup of sugar, 3 egg yolks, 2 tbsp. of flour, 1 tbsp. of cornstarch. Cook in double boiler until thick. Add pinch of salt, 1 cup of ground nuts, and a bit of butter. Put in faked pie shell and cover with meringue.

—Mrs. Charles Albar



## Dark Cake

- 1 cup sugar
- ½ cup butter
- ½ tsp. baking soda
- ½ cup sour milk
- ¼ cake chocolate, melted
- 1 tsp. vanilla
- 1 ¼ cups flour
- 2 eggs, beaten
- 1 cup nuts
- ◊ Cream sugar and butter.
- ◊ Stir in baking soda, sour milk, melted chocolate, vanilla, flour, eggs, and nuts.
- ◊ Pour into greased cake pans.
- ◊ Bake in slow oven.

## Frosting

- 1 cup sugar
- ½ cup milk
- 1 sq. chocolate
- Butter the size of a walnut
- 1 tsp. vanilla
- ◊ Cook sugar and milk until it goes together in cold water.
- ◊ Take from fire.
- ◊ Drop in chocolate, butter and vanilla.
- ◊ Beat until thick enough to spread.

—Mrs. E. Liles



## Spice Cake

Cream ½ cup shortening, and 1 cup sugar, add 2 eggs beaten. Beat 1 tsp. baking soda in 1 cup sour milk. Sift 2 ½ cups flour, 2 tsp. baking powder, 1 tsp. cinnamon, ½ tsp. each cloves, nutmeg, salt, 1 cup raisins, ½ cup nuts, bake in moderate oven until straw comes out clean.

## Icing

½ cup powdered sugar, 2 tbsp. cocoa, ½ tsp. vanilla, butter size of walnut, strong coffee to mix.

—Mrs. W. J. Paeth



## Prune Cake

1 cup sugar, 2/3 cup butter, 3 eggs, 1 cup stewed prunes, chopped, 1 ½ cup flour sifted with 1 tsp. each cinnamon, cloves, nutmeg, and soda. Bake in layers.

—Mrs. Broughton



## Prune Cake

½ cup shortening, or butter  
 1 cup sugar  
 1½ cups stewed prunes, chopped  
 ⅓ cup prune juice  
 2 cups flour  
 1 tsp. soda  
 ½ tsp. each cloves and nutmeg,  
 1 tsp. cinnamon  
 ½ cup nuts

- ◊ Cream shortening and 1 cup sugar.
- ◊ Sift flour with soda, cloves, nutmeg, cinnamon. Add nuts.
- ◊ Add stewed prunes and juice alternately with flour to creamed shortening.
- ◊ Turn into greased loaf pan.
- ◊ Bake in slow oven.
- ◊ Frost or not as desired. Other fruits may be used such as sliced citron, candied oranges or lemon peel.

—Mrs. Doris Brittain



## Burnt Sugar Cake

½ cup shortening  
 1½ cup sugar  
 2 egg yolks  
 1 cup water  
 2 ½ cup flour  
 3 tbsp. burnt sugar  
 ½ cup flour  
 3 tsp. baking powder  
 2 egg whites, well beaten

- ◊ Beat shortening to a cream.
- ◊ Gradually add sugar, egg yolks, water and 2 cups of the flour, and beat five minutes
- ◊ Stir in burnt sugar and ½ cup the flour with baking powder and egg whites.
- ◊ Bake.

## Frosting

1 cup sugar  
 4 tbsp. water  
 2 egg whites, beaten stiff

- ◊ Boil sugar and water until it spins a thread.
- ◊ Fold into egg whites.
- ◊ Add 1 tbsp. burnt sugar.

## Burnt Sugar

1 cup sugar  
 ½ cup boiling water

- ❖ Put in frying pan 1 c. sugar; stir until melted and cook until it throws off intense smoke.
- ❖ Have boiling water ready, and gradually pour into the sugar.
- ❖ Boil to a syrup. This syrup can be kept to use later.

—Mrs. Etta Shearer



### Banana Cake

Cream 1½ cup sugar and ⅔ cup butter or shortening thoroughly, add 2 beaten eggs, 1 cup mashed bananas, and 4 tbsp. sour milk; sift 2 c. flour and 1 tsp. soda together and add ½ c. nuts and ½ tsp. vanilla. Sprinkle ½ c. nuts over top and bake 40 to 45 minutes.

—Mrs. Glenn Postlewait



### Hot Milk Sponge Cake

To 1 c. sifted cake flour add 1 tsp. baking powder and sift 3 times; beat 3 eggs until thick and light; and add 1 c. sugar gradually, beating constantly; add 2 tsp. lemon juice, fold in flour alternately with 6 tbsp. hot milk, mixing quickly until batter is smooth; bake at once in ungreased tube pan in moderate oven 45 minutes Invert pan until cool.

—Mrs. Sarah Dilley



### Prunells Cake

½ c. Crisco, 1 c. sugar, 2 eggs, ⅔ c. flour, ⅔ c. stewed prunes, ½ tsp. each of soda, salt, cinnamon, nutmeg, allspice, and 2 tsp. baking powder

### Creamy Icing

Mix 2 c. confectioner's sugar, ½ tsp. cinnamon, 1/8 tsp. salt. Combine half with 2 tbsp. Crisco, add remain. sugar, 2 tbsp. prune juice, 1 tbsp. lemon juice; beat creamy.

—Mrs. Beaulieu



## French Chocolate Cake

### White part:

1 cup sugar creamed with  $\frac{1}{3}$  cup butter, whites of 3 eggs,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  tsp. baking powder,  $1\frac{1}{2}$  cup flour .

### Chocolate part:

1 cup sugar,  $\frac{1}{3}$  cup butter,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup flour,  $1\frac{1}{2}$  tsp. baking powder, 1 tsp. vanilla, yolk of 3 eggs, 1 cup grated chocolate.

### Filling:

Make a custard of 2 eggs, 1 pt. milk,  $\frac{1}{2}$  cup sugar, 1 tbsp. cornstarch, and 1 tsp. vanilla.

—Mrs. Al. Holenstin



## Ginger Bread

$\frac{1}{2}$  cup shortening, 1 cup sugar, 2 eggs  $\frac{1}{2}$  cup molasses into which beat 2 tsp. soda, 2 cups flour, salt, 2 tsp. ginger, 2 tsp. cinnamon, 1 tsp. cloves, 1 cup boiling water added last. Bake in floured pan.

—Mrs. T. L. Thomas



## Sponge Cake

Put  $\frac{3}{4}$  cup cold water into qt. bowl with yolks of 3 eggs, beat until bowl is full, add  $1\frac{1}{4}$  cups sugar, beat 1 minutes, add pinch salt, and 1 tsp. vanilla or lemon extract and 1 scant tsp. baking powder in  $1\frac{1}{2}$  cups flour, lastly add beaten whites of 3 eggs. Bake in ungreased tube pan 45 minutes. Invert to cool.

—Mrs. Chas. Beck



## Raw Potato Cake

2 cups sugar,  $\frac{3}{4}$  cups butter, 4 eggs beaten separately, 2  $\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup sour milk, 1 tsp. vanilla, 1 tsp. soda, 4 sq. chocolate, 1 c. nuts, 1 cup grated raw potatoes must go in last. Bake in large loaf pan.

—Mrs. L. Tennyson



## Upside Down Cake

2 tbsp. butter,  $\frac{2}{3}$  c. brown sugar, melt in iron skillet. Add pineapple diced to this when it is melted. Mix 1 cup sugar, 2 well beaten eggs, 3 tbsp. pineapple juice, 1 cup flour, 1 tsp. baking powder, pour in skillet and bake. Other fruit may be used.

—Myrtle Elterich



### Sour Milk Cake

Cream 1 cup sugar and ½ cup butter. Add 2 beaten eggs, ¾ cup sour milk, 1 tsp. soda in the milk, 2 cups flour with 1 tsp. baking powder, 1 cup chopped raisins, 1 tsp. cloves, 1 tsp. cinnamon Bake in very slow oven.

—Mrs. Carrie Hatfield



### Sponge Cake

5 eggs  
pinch of salt  
1 cup sugar  
2 tbsp. cold water  
1 tsp. vanilla  
1 cup of flour  
1 tsp. baking powder

- ◊ Beat eggs stiff.
- ◊ Add salt, sugar, water, and vanilla.
- ◊ Sift flour, and baking powder together, and stir into egg mixture.

—Elsie Kelso



### White Cake

½ cup butter or shortening, 1½ cups sugar, 3 cups flour measured after sifting, 3 tsp. baking powder, 1 tap of salt, ½ cup water, ½ cup milk, 1 tsp. lemon juice, 1½ vanilla or orange extract, 4 egg whites. Ice with 7 minute icing.

—Mrs. Andru Collings



### Poor Man's Fruit Cake

Boil 1 cup raisins in 2 cups water until 1 cup liquid remains. Keep this warm. Cream 1 cup sugar and 1 tbsp. shortening. Add 1 tsp. each cinnamon and cloves. Dissolve 1 tsp. soda in warm water from first mixture, add soda to sugar with 2 cups flour, add raisins. Bake in moderate oven in loaf.

—Mrs. Woodward



### Devil's Food

Cream 4 tbsp. shortening, 1 cup sugar, add 2 eggs beaten , 2 sq. unsweetened chocolate melted, ½ cup sour milk, 1½ cup flour sifted with ½ tsp. salt, ½ cup of boiling water with 1 tsp. soda, 1 tsp. vanilla.

—Mrs. H. R. Winter



### Delicate Spice Cake

Cream together  $\frac{1}{2}$  cup shortening and  $1\frac{1}{2}$  cups sugar (white or brown), add 2 beaten eggs. Beat until smooth. Dissolve  $\frac{3}{4}$  tsp. soda in 1 cup sour milk. Sift together 2  $\frac{1}{2}$  cups flour, 2 tsp. baking powder,  $\frac{1}{2}$  tsp. each of cinnamon, cloves, and allspice,  $\frac{1}{4}$  tsp. each of nutmeg and salt. Add alternately with sour milk. Bake in moderate oven in layers or loaf.

—Mrs. D. Peterman



### Apple Sauce Cake

Cream 1 cup shortening with 2 cups brown sugar, add 2 cups applesauce with 2 tsp. soda stirred into it. Add 3  $\frac{1}{4}$  cups flour. Mix well. Add 2 tsp. cinnamon, allspice, cloves and nutmeg,  $\frac{1}{2}$  tsp. salt. Put in loaf pan and bake.

—Mrs. Grace Fraker



### Brown Sugar Cake

Cream  $1\frac{1}{2}$  cups sugar with  $\frac{1}{2}$  cup butter, add yolks of 2 eggs with 1 cup of water, 2 cups flour, 3 tsp. syrup, 1 tsp. vanilla, 2 tsp. baking powder sifted with  $\frac{1}{2}$  cup of flour. Beat egg whites stiff and fold”

### Syrup

Place on stove 1 cup sugar to brown, when melted add  $\frac{1}{2}$  cup boiling water and beat until a fine syrup.

### Icing

1 cup sugar, 1 tbsp. water. Boil until hairs from spoon, pour over beaten white of 1 egg and 3 tbsp. of the syrup. Beat until cold.

—Mrs. Anna Wright



### Nugget Cake

Cream 1 cup brown sugar,  $\frac{1}{2}$  cup butter and lard mixed, 2 eggs and 3 cups wheat flakes or rolled oats, 1 large cup Snow Drift or Five Roses flour, 1 tsp. soda, 2 tsp. cream of tartar, 1 tsp. of vanilla. Drop in tiny balls into pan. Bake in quick oven.

—Mrs. E. B. Higgins



### Pineapple Ice Box Cake

Soak  $\frac{1}{2}$  tbsp. Knox gelatin in  $\frac{1}{4}$  cup cold water 5 minutes, dissolve over hot water and add 1 cup crushed pineapple, 1 cup pecans chopped,  $\frac{1}{4}$  cup sugar, salt, and  $\frac{1}{4}$  tbsp. lemon juice. Stir until gelatin and sugar have dissolved. When it begins to thicken, beat and fold in 1 cup cream, whipped. Line sides and bottom of large square mold with lady fingers. Cover with pineapple mixture, then alternate cakes and cream till mold is full. Place in ice box and let stand 3 or 4 hrs.

—Mrs. Emma Wilson



### Blitz Torte

Cream  $\frac{1}{2}$  cup sugar, with  $\frac{1}{2}$  cup of shortening, add well beaten yolks of 4 eggs, add 1 cup of pastry flour sifted with 1 tsp. of baking powder, alternately with  $\frac{1}{4}$  cup of Pet [evaporated] milk dilutes with  $\frac{1}{4}$  water. spread in layer pans and cover with meringue.

### Meringue

4 egg whites stiffly beaten, fold in  $\frac{3}{4}$  cup of powdered sugar, cover with  $\frac{1}{4}$  lb. chopped almonds.

Serve with Orange, Pineapple, or Mint cream sauce.

—Anonymous

[bottom of page left no room for the name.]



### Graham Cracker Pudding

Make a plain cornstarch pudding. Put ½ of pudding in a casserole. Put on a layer of cracker crumbs and bananas sliced, repeat until all is used. Put meringue of egg whites on top and brown.

—Mrs. D. Killgore



### Grapenut Puff Pudding

Cream ½ cup butter and 2 cups sugar, add yolks of 2 to 4 eggs, 4 tbsp. flour, 6 tbsp. grapenuts (soaked in water), 2 cups milk, and juice and rind of 1 lemon, fold in the beaten egg whites. Pour in greased baking pan placed in pan of hot water, bake 45 minutes. When done it has a sort of cake on top with lemon pudding on the bottom. Serve with plain cream.

—Mrs. Edgar Kelly



### Lemon Pudding

Mix 1 cup sugar and 2 tbsp. flour, rub in 1 tbsp. butter. Beat 2 egg yolks in 1 cup milk, and add to mixture and beat. Add juice of lemon, and fold in beaten egg whites, set in pan of water and bake.

—Mrs. Charlotte Iverson



### Macaroni with Spinach

Cook 2 lbs. spinach or Swiss chard, in the water that clings to the leaves, after thoroughly washing it. Press through a colander when cooked. Have ready ½ lb. cook macaroni and 2 cups grated cheese, arrange these in layers in order given in a buttered baking dish until dish is filled. Cover with buttered crumbs and bake in oven. Garnish with slices of hard cooked egg and slices of tomato when serving.

—Olive Ford



## Spaghetti Rarebit

½ lb. spaghetti, 1½ tbsp. butter, 1½ tbsp. flour, ¼ tsp. dry mustard, ½ tsp. salt, 1 cup milk, ½ lb. cheese, 2 eggs, 1 tbsp. catsup, 1 tsp. Worcestershire sauce. Cook spaghetti till tender, drain, make a cream sauce of butter, flour, mustard, salt and milk. When thick add cheese shaved thin and cook till cheese melts, add well beaten eggs, catsup and Worcestershire sauce, and cook about 4 minutes more stirring constantly. Put spaghetti on platter and pour sauce over it. Garnish with sliced tomatoes.

—Anonymous



## Spanish Rice

1 cup rice, salt to taste, 1 can tomatoes, 2 or 3 med. onions. Cook in water till rice is done and then boil dry and add chili powder to taste.

—Mrs. Francis Merklng



## Harvard Beets

1 pt. beets

### Sauce

2 tbsp. butter

1 tbsp flour

1 tbsp. sugar

¼ cup vinegar

¼ cup water

pinch of salt

◊ Melt butter and stir in flour, sugar, add salt vinegar and water.

◊ Put over beets when hot and ready to eat.

—Mrs. Kirkpatrick



## Cottage Cheese Puffs

1 lb. cottage cheese, 4 eggs separated, ¾ cup sugar, pinch salt, and cinnamon, enough flour to make a stiff dough, sifted with 2 tsp. baking powder Fry in deep fat.

—Mrs. Heyder



## Tomato Relish

4 qts. ground cabbage, 2 qts. green tomatoes, 6 large onions, 3 red peppers, 3 oz. white mustard, ½ oz. celery, 12 oz. turmeric, 2 ½ lb. sugar, 1 gill\* salt, 2 qts. vinegar. Mix all together and cook 30 minutes.

—Mrs. Jennie Collings

\* 1 gill = liquid ½ cup



## Mock Chicken Legs

Have butcher prepare these.

Put on skewers strips of veal and lean pork. When you wish to cook them salt and pepper well., and dip in beaten eggs and cracker crumbs, fry in fat till golden brown, put them in roaster and pour milk over them and put a little flour, salt and pepper, bake about a ½ to ¾ of an hour. Make a gravy by adding more milk and thickening.

—Katheryn Shearer



## Stuffed Breast of Veal

The butcher will prepare the veal for stuffing if requested to do so. If he has not done so make an incision between the ribs on 4 lbs. of breast of veal, make the incision deep enough to form a cavity, then fill this with stuffing made from 2 cups bread crumbs, ¼ tsp. pepper, salt to taste, 2 tbsp. milted lard, 1 large onion cut fine. Cook same as roast veal.

—Marion Mansfield



## Meat Loaf & Barbeque Sauce

Take meat loaf from your favorite recipe, place in baking pan, and pour the following sauce over it.

### Barbecue Sauce

1 large onion  
 1 clove garlic  
 ½ cup catsup  
 2 cups strained tomatoes  
 1 tbsp. butter  
 1 tbsp. sugar  
 ¼ cup vinegar or the juice of 1 lemon  
 salt and pepper to taste

- ◊ Cut the onion and garlic fine.
- ◊ Add other ingredients.
- ◊ Mix well, and pour over meat.
- ◊ Bake until meat is well done.
- ◊ Serve on hot platter, surrounding it with remaining sauce.

—Nell Siegfroid



## Mexican Chili

Cook 3 cups beans until tender; fry ½ lb suet, 3 slices bacon, 1 onion, clove of garlic and 1 lb. hamburger, in 2 tbsp. shortening, do not brown, add to beans, pour in 1 can tomatoes, cook five hours, add chili powder, salt and pepper to taste, keep the chili real soupy.

—Mrs. Geo. Tietjen



## Corned Beef

Cut up a quarter of beef, for each 100 lbs. weight take 11 lbs. coarse salt, ¼ lb. saltpeter, ¼ lb. soda, 1 qt. molasses or brown sugar, mace, cloves or allspice can be added for spices.

—Elsie Clogston



## Corned Beef

To 100 lbs beef use 1 lbs. rock salt, 5 lbs. brown sugar, 4 gallons water. Have the brine boiling hot when it is poured over meat. Pack a layer of meat in barrel then cover with hot brine another layer of meat and so on till meat is used.

—Mrs. Harry Heathers

Note: Penciled at bottom of original page — 8 salt, 3 sugar, ¼ saltpeter, ¼ soda, 2 T allspice, 2 T cloves.



## Noodle Salmon Loaf

1 can salmon, 1 small pkg. noodles. Boil noodles separately, make white sauce, consisting of 2 cups milk, and flour thickening, pinch of salt. Put salmon in baking dish, add noodles, pour white sauce over both, sprinkle with bread crumbs and dot the top with butter. Bake till brown.

—Mrs. Inez Erickson



## Salmon Souffle

1 can salmon, 1 tsp. salt, 1/8 tsp. paprika, 2 tsp. lemon juice, ½ cup soft bread crumbs, ½ cup milk, yolks of 3 eggs, whites of 3 eggs. Remove bones and skin from salmon, separate into flakes and add seasoning. Cook bread crumbs in milk 5", add salmon and the egg yolks beaten until thick and lemon colored, then cut and fold in whites of eggs, beaten stiff and dry. Turn into buttered baking dish, set in pan of hot water and bake in a moderate oven until firm. Serve with Spanish Sauce.

—Mrs. R. O. Wahlgren



## Minced Chicken with Mushrooms

Chop 2 cups chicken, fresh or canned, moderate fine. Cut into small pieces 1 cup mushrooms and boil them in their own liquor for 5 minutes, then skim them out and set aside to keep hot, combine the liquor and 1/2 cup milk, make a white sauce with this and 1 tbsp. flour. Add mushrooms and chicken and cook 3 minutes, stirring constantly. Add seasonings and serve on toast.

—Mrs. T. M. Eru



### Cabbage Rolls

Put leaves of cabbage in boiling water for 5 minutes. Make small cakes or rolls from hamburger mixed with onion, salt and pepper, and put the cabbage leaves around the hamburger and tie string around it or fasten with toothpicks. Put these rolls in stew pan or roaster, in browned butter, let simmer till done.

—Mrs. Gilbreath



### Original Baked Canned Salmon

Remove bones and skin from 1 qt. salmon, place in baking dish, put 1 tbsp. butter, 3 bay leaves crushed, 6 pepper corns whole, 6 whole allspice, ½ cup of vinegar. Put fish in pan with spices and bake for 1 hr.

—Mrs. Marie Stevenson



### Hot Ham Dish

½ lb. cold boiled ham, ½ lb. cheese, 6 soda crackers, put through a meat grinder, add 3 eggs well beaten, ½ pt. milk, and bake ½ hour in moderate oven. This serves 6 people.

—Mrs. Burnham



### Codfish Balls

Put 1 cup of salt codfish and 2 cups cubed potatoes in pan cover with boiling water and cook till potatoes are soft, strain and return to pan and shake over heat until dry, mash, add 1 egg well beaten, 1/8 tsp. pepper, and ½ tsp. pepper, and ½ tsp. butter. Beat for 2 minutes, then fry in deep fat.

—Catherine Gaydeski



### Baked Vegetable Hash

1 qt. diced cold beef, 2 cups beef gravy, 1 cup celery, 1 cup carrots, both diced. 1 cup canned tomatoes, salt and pepper, 1 tsp. Worcestershire sauce if desired. Cover and bake 1 hour. Add 1 cup diced potatoes, cover and cook 30 or 40 minutes

—Mrs. Robert Forrest



## Chinese Chow

1 cup any cooked meat  
 1 cup diced celery  
 ½ cup green onions  
 5 tbsp. butter or drippings  
 1 tsp. salt,  
 pint milk  
 1 tbsp. Worcestershire sauce  
 2 tbsp. soy sauce  
 1 tsp. sugar  
 6 tbsp. flour  
 1 cup cooked macaroni, spaghetti or other  
 similar materials.

- ◊ Cook onions and celery in fat until cooked.
- ◊ Add flour.
- ◊ Mix well, and add milk. Cook until thick.
- ◊ Add meat, seasonings and cooked macaroni.
- ◊ Put in a casserole and cook until lightly brown.

—Mrs. Grover Waldrop



## Macaroni Raviola

¼ lb. of round steak  
 1 medium onion  
 1 cup of chopped celery  
 1 cup of chopped green pepper  
 1 can tomatoes  
 1 package of macaroni  
 Chop steak and brown with onion in bacon drippings. Add peppers and tomatoes, cook until tender; season with salt and pepper; cook macaroni until tender; drain and turn over steak, let simmer for 15 minutes and serve hot.

—Mrs. Edo Holenstein

Note: This recipe was repeated on the next page of the original book, but a different typewriter was used. The ingredients were written inside the directions, as is the method of much of this book.



## Sweet and Sour Spareribs

2 lbs. spareribs baked or fried, salt and pepper.

### Sauce

3 tbsp. vinegar, 3 tbsp. sugar, 3 tbsp. soy sauce, 3 tbsp. cornstarch, 3 cups water, more water can be added to sauce if needed. Should be about like white sauce. Dip meat in sauce before eating.

—Anonymous



## Chicken Espagnole

Prepare 5 lb. of chicken as for fricassee.

Sprinkle with salt, pepper, and flour. Brown lightly in fat. Remove from fire, add 1 large onion, 1 med. can of Heinz Cream of Tomato soup, 7 oz. bottle of Heinz stuffed Spanish olives, 1 green pepper chopped. Simmer 10 minutes, add chicken and liquid from 1 can mushroom and 1 can peas, with enough cold water to cover. Measure liquid cover and cook for 1½ hrs. or until chicken is tender. Add peas, mushrooms and for every cupful of liquid, add 1 tbsp. of flour mixed to a smooth paste with cold water. Stir until it boils. Serve with toast or hot baking powder biscuits.

—Mrs. Gail Hunter



## Macaroni Ring

1½ cups of cooked macaroni, 1 cup of diced cheese, 1 cup of soft bread crumbs, 1 tbsp. minced parsley, 3 tbsp. of minced pimientos, 3 tbsp. of melted butter, 1 tbsp. of minced onion, 1 cup of scalded milk, 1 egg well beaten, 1 tsp. of salt, 1/8 tsp. of pepper. Cut macaroni in short pieces, combine ingredients in order given, transfer to ring mold rubbed with shortening. Place mold in pan of hot water, bake in moderate oven until firm about 35 minutes. Serve hot with creamed or leftover meat.

—Mrs. Oliver



## Chili Sauce

18 ripe tomatoes, 5 med. onions, 4 green peppers, 1 cup sugar, 2 cups vinegar, ½ tsp. salt, 1 tbsp. cinnamon, 1 tsp. each clove, allspice and pepper, ½ tsp. cayenne pepper. Scald tomatoes and slip skins off, cut in slices; remove the seeds and pith from peppers and mince flesh; mince onions. Put all together in preserving kettle and cook slowly until thick, about 2 hours. Seal while hot.

—Mrs. Ada Hays



## Chicken Special

Disjoint as for frying one large stewing chicken. Rub the pieces with salt and pepper and dredge with flour. Brown quickly in  $\frac{1}{2}$  cup melted fat in an iron skillet then place in a baking dish, and add 4 tbsp. chopped celery,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup cream,  $\frac{1}{2}$  tsp. onion juice, 1 tsp. parsley, and a pinch of powdered sage. Cover dish tightly and bake in hot oven for 2 hours, or until tender. When done uncover dish and brown the top, add more milk while cooking if necessary.

—Bernice Egbert



## Tamale Pie

Make a cornmeal mush of 6 cups of boiling salt water and 2 cups of cornmeal. Cook at least  $\frac{1}{2}$  hour. Brown 1 large onion, sliced fine, in 2 tbsp. grease, add 1 lb. hamburger steak and salt and pepper to taste. Cook until red color leaves it. Then add 2 chopped tomatoes, 1 tbsp. sugar, 1 tsp. pepper and a dash of red pepper. Put layer of mush in a large greased baking dish, then the meat mixture and ripe olives, top it with the rest of the mush. Bake  $\frac{1}{2}$  hour.

—Kathryn Anderson



## Chop Suey

Put 1 pkg. spaghetti in salted boiling water. While cooking, put small piece of butter in frying pan, slice med. sized onion and cook about 5 minutes, add 1 lb. hamburger and fry with onion, also a little pimento, cook till hamburger is seared. Drain water from spaghetti, add meat mixture and small can tomatoes, season to taste. Simmer to back of stove  $\frac{1}{2}$  hour stirring often.

—Lousie Whitcombe



## Meat Pie

1 slice ham, cut finely, 1 lb. shoulder of veal, cut into pieces, or other meat cut into pieces 1" square. Put 1 tbsp. butter or lard in pot and when hot add meat, brown well, add chopped onion (2 med.), and cook a little longer, add 2 carrots diced, sprinkle with flour and when browned add 1 qt. boiling water and  $\frac{1}{2}$  cup catsup. Simmer  $\frac{1}{2}$  hour till meat is tender, add 4 potatoes diced and cook till tender and stew is rich and thick. Cover with dough or biscuits and brown in oven.

—Mrs. Ray Palmer



## Baked Beans

2 lb. small white beans  
 ½ lb. bacon or salt pork  
 ½ cup molasses or Karo syrup  
 1 can tomato soup or ½ cup catsup  
 1 onion  
 salt and pepper to taste

- ◊ Soak beans overnight.
- ◊ In morning, add rest of ingredients.
- ◊ Bake in a moderate oven 12 hrs.
- ◊ Stir occasionally.

### Serve with:

## Boston Brown Bread

2 cups graham flour  
 1 cup white flour  
 ½ cup brown sugar  
 ½ cup molasses  
 1½ cups sour milk  
 2 tsp. soda  
 1 tsp. salt  
 1½ cups raisins.

- ◊ Steam 3 hrs.

—Mrs. Ray Maxfield



## Escalloped Corn

3 cups corn (fresh or canned)  
 1 cup cracker crumbs  
 2 tbsp. chopped green peppers  
 1 tsp. salt  
 ¼ tsp. paprika  
 ¼ tsp. celery salt  
 ½ tsp. sugar  
 1 egg, beaten  
 1 ⅓ cup milk  
 4 tbsp. butter

- ◊ Mix all ingredients and pour into shallow buttered baking dish.
- ◊ Bake 25 minutes in moderate oven.
- ◊ Serve in dish in which it was baked.

—Mrs. Alta Bandtman



## A Meal and a Half

Mark 1 flank steak with criss cross lines to make tender. Add salt and pepper to ½ cup flour, and rub into both sides. Heat 2 tbsp. shortening in large heavy skillet or Dutch oven and in it brown meat on both sides, add 1 small onion sliced fine, 1 cup canned tomatoes, 1 cup chopped celery, 1 small can peas, as many potatoes as desired, the potatoes need to be added the last ¾ hour add about 2 cups of water and simmer gently in oven for about 2 hrs. Serve on large platter with vegetables arranged around meat.

—Mrs. A. Koske



## Meat Balls En Casserole

1 lb. round steak ground, 2 tbsp. chopped onions, 2 tbsp. chopped celery, 1 tsp. salt, ½ cup crumbs, ⅓ cup flour, 2 cups tomatoes.

- ◊ Mix meat, seasonings, and crumbs.
- ◊ Shape into balls 1½" in diameter.
- ◊ Roll in flour.
- ◊ Place in baking pan.
- ◊ Add tomatoes.
- ◊ Cover and bake 30 minutes in moderate oven.

—Mrs. W. Dodge



## Hungarian Goulash

Slice 4 onions and cut raw veal, 2 lbs., in cubes and cook together in bacon fat till browned. Put in casserole, pour over this 1½ pt. meat stock, and season with pepper and paprika. Place in moderate oven, add more fat to frying pan and brown in this 1 pt. potatoes, 1 cup carrots, 1 cup diced turnips and 6 small onions. Add vegetables and salt to meat when it is partly cooked. Finish cooking, adding more stock if necessary. Cook about 2 hours. If stock is too thin when served thicken with flour.

—Mrs. Henry Dorst



## One Dish Dinner

Dice and fry ½ lb. salt pork and put in casserole, then fry 2 large onions in fat and put over pork. Next fry 2 lb. hamburger in fat with salt and pepper, then 1 can peas, 1 can tomatoes, put in hamburger then put in casserole. 4 cups macaroni boiled in salt water 20 minutes, drain and put over meat and cover top with grated cheese and bake 1 hour.

—Mrs. Olga Hillstrom



## Clam Chowder

Cut fine 2 cups potatoes, 2 tbsp. onion and fry in 2 tbsp. bacon fat or 2 six" slices of fat bacon cut fine. Put in kettle and add nectar of 1 pt. home canned clams, salt, and pepper, and enough water to cover 2" over the top. Boil till potatoes are tender, add clams and piece of butter size of a walnut, boil up twice, add contents of tall can of milk and water enough to make about 2 qts. and 1 pt. Don't boil after milk is added let come to boil and serve with salted crackers. If too rich add more water.

—Mrs. Murl Johnson



## Dressing for Fish

1 cup cracker crumbs, 2 tsp. chopped pickle, 1 tsp. chopped parsley, 1 egg cooked, ¼ tsp. salt, a little onion. Mix all together with hot water.

—Mrs. Hyber



## Cream Waffles

2 eggs. 2 cups milk, 14 tsp. salt, 4 tbsp. melted butter, ½ tsp. soda dissolved in hot water, 1 tsp. cream of tartar and 4 even cups flour. Beat well.

—Mrs. M. Scott



## Doughnuts

1 cup mashed potatoes whipped fluffy and kept warm. 2 cups sugar, 1½ cups milk, 2 eggs, 3 tbsp. warm lard, 4 tsp. baking powder, 1 tsp. nutmeg, ½ tsp. ginger, and add flour enough to make a soft dough.

—Mrs. Soderquist



## Doughnuts

One cup sugar, 1 cup milk,  
 2 eggs beaten fine as silk,  
 A little nutmeg, lemon will do.  
 Baking powder teaspoons two.  
 Lightly stir the flour”  
 Roll on pie board not to thin.  
 Cut in diamonds, twist or rings.  
 Then drop with care the doughy things.  
 Into fat that briskly swells,  
 evenly the spongy cells.  
 Roll in sugar, lay to cool.  
 Always use this simple rule.

—Nota Lynn



## Norwegian Cookies

Mash the yolks of 3 hard boiled eggs. Put in a bowl 1 cup butter and 1 cup sugar and cream smooth, then add the yolks, ½ tsp. almond extract, and flour enough till dough can be rolled with the hands. Take 1 tsp. dough, roll with the hands to ½” thick, cross ends and dip the cookie in egg white, beaten not too stiff, then dip in almonds that have been chopped up and bake to light brown.

—Mrs. Mina Anderson



## Fattigmand

Beat 4 eggs with 4 tbsp. sugar, add ¾ cup melted butter and 4 tbsp. thick cream, add pinch of salt and flour enough to make dough thin enough to roll. Roll out as thin as possible, cut in diamonds and make a slit in the middle of each one and put the one end through the slit. Fry in deep fat until a golden brown.

—Mrs. Fjarlie



## Cottage Cheese Salad

Put to set 1 pkg. lemon jello, when it begins to harden put in 1 can (small) crushed pineapple, 3 tbsp. cottage cheese, 1 tsp. pimentos, minced. Let set till hardened. Serve with mayonnaise and whipped cream mixed.

—Mrs. Bertha Palmer



## Macaroni and Ham Salad

2 cups cooked macaroni, 1 tsp. minced onion, 2 chopped hard boiled eggs, 2/3 cup minced cooked ham, 2 minced sweet pickles. Combine ingredients and mix with mayonnaise. Serve on lettuce. Serves 6.

—Mrs. Cunningham



## Egg Salad

Soak 1 tbsp. gelatin in  $\frac{1}{2}$  cup cold water for 5 minutes, then dissolve in  $\frac{1}{2}$  cup hot water and put aside to cool. When it begins to harden, add 6 hard boiled eggs cut up, 2 tbsp. sweet pickles minced,  $\frac{1}{2}$  green pepper,  $\frac{1}{2}$  tsp. salt, juice of lemon, and  $\frac{2}{3}$  cup salad dressing.

—Mrs. Grace Groffman



## Chocolate Sponge

Soak 1 level tbsp. Knox gelatin in  $\frac{1}{4}$  cup cold water for 5 minutes Dissolve in  $\frac{1}{4}$  cup hot water and add 2 sq. chocolate or 6 tbsp. cocoa. Beat 3 egg whites till stiff and add the well beaten yolks to whites. Add  $\frac{1}{2}$  cup sugar, then the dissolved gelatin, which had been beaten well. Beat and add 1 tsp. vanilla, pour into wet molds, chill and serve with whipped cream.

—Mildred Rowley



## Grapenut Pudding

Pour 1 qt. hot milk over 1 cup grapenuts, let stand until cool, add  $\frac{1}{2}$  cup washed raisins,  $\frac{2}{3}$  cup sugar,  $\frac{1}{2}$  tsp. salt and a little vanilla, also the beaten yolks of 2 eggs. Stir well, add last the beaten whites and fold in carefully, baked in a moderate oven  $\frac{1}{2}$  hour or until nice and brown. Eat with either whipped cream or the following sauce:

### Sauce

Stir together 1 tbsp. butter, 2 tbsp. flour, 2 tbsp. sugar. Over this pour hot water to make it smooth, flavor with vanilla.

—Anonymous



## Salmon Flake

Mix 1 tbsp. flour,  $\frac{1}{2}$  tsp. salt, 1 tsp. mustard, dash of cayenne, and slightly beaten egg and  $\frac{3}{4}$  cup milk, 3 tbsp. butter, cooked until thick. Add 1 envelope of gelatin that has been soaked in  $\frac{1}{2}$  cup cold water 5 minutes Remove from fire and add 1 pimento diced, then stir into the mixture 1 med. can salmon, that had had the bones taken out.

—Mrs. Gladys Marlowe



## Vegetarian Salad

3 cups cooked macaroni, 2 pimientos cut fine, 1 onion sliced thin, 2 dill pickles cut fine, 2 cups cabbage shredded, a little salt, paprika, mix with mayonnaise and serve very cold on a lettuce leaf.

—Mrs. Don Anderson



## Oat Meal and Date Pudding

### Fruit mixture:

1 pkg. dates, cut fine  
 ½ cup sugar  
 1 cup hot water  
 1 tsp. vanilla  
 ♦ Cook and cool.

### Pudding:

Cream ¾ cup butter; add 1½ cup rolled oats uncooked, 1½ cup flour, 1 cup brown sugar, 1 tsp. soda, and mix to the consistency of crumbs, butter cake pan and cover with crumbs ½ the amount, then put in the fruit mixture and last the rest of crumbs. Bake in moderate oven 30 minutes. Cover with cream and serve.

—Mrs. Ora Neely



## Suet Pudding

Beat 1 tsp. of soda into 1 cup molasses, add 1 cup milk, ½ tsp. salt, 1 tsp. each nutmeg, cloves and cinnamon. Mix 1 cup chopped suet and the same of raisins into 3 cups flour and mix with the other ingredients. Steam 3 hrs.

—Mrs. Bessie Lapelle



## Carrot Pudding

Mix together:

1 cup grated carrots, 1 cup grated potatoes, 1 cup flour, 1 cup sugar, 2/3 cup raisins, 1 tsp. soda, 1 tsp. salt, ¼ tsp. cinnamon and other spices, ½ cup ground suet.

—Mrs. Harry Gibson



## New Chicken Salad

Mix 1½ cups chicken cooked and diced, 1 cup celery diced, ½ cup canned or fresh pineapple, diced, just before serving moisten with mayonnaise, arrange on lettuce and garnish with olives.

—Mrs. Hugh Dayton



### Golden Salad

Dissolve 1 pkg. lemon jello in 1 cup hot water, and add 1 cup crushed pineapple, 1 cup grated carrots, 1 cup pineapple juice, 2 tbsp. vinegar, ½ cup pecans, pinch of salt. Mold in individual molds and when served place on lettuce leaf and garnish with mayonnaise.

—Mrs. James Graney



### Sour Cherry Pudding

Mix 1 cup flour, ¾ cup sugar, 1 tsp. baking powder (heaping), 4 tbsp. melted butter, and enough cold water to spread in greased pan. Put 2 cups canned or 1 cup uncooked cherries and ¾ cup sugar, 4 tbsp. butter, 1½ cups boiling water in a pan and stir well. Pour on dough and bake till the juice comes through the dough.

—Mrs. E. W. Myers



### Grapenut Pudding

1 cup grapenuts  
2 cups chopped apples  
1 cup sugar  
butter  
cinnamon

- ◊ Grease baking dish with butter.
- ◊ Put layer of apples, sprinkle with sugar and cinnamon.
- ◊ Put layer of grapenuts, sprinkle with sugar and cinnamon.
- ◊ Put small pieces of butter on top.
- ◊ Bake until apples are done.

—Mrs. Wittenborn



### Graham Cracker Roll

Mix 1 lb. nuts, 1 lb. dates, 1 lb. marshmallows, all together and roll in crumbs from 6 or 7 graham crackers. Serve with ½ pt. whipping cream.

—Mrs. J. E. Bannan



### Jello Winter Salad

Dissolve: 1 pkg. lemon jello in boiling water. Add ½ tsp. salt, when thoroughly dissolved add 2 tbsp. vinegar in cup and fill up cup with cold water. Chill as quickly as possible. When nearly set add ½ med. lettuce shredded, 2/3 cup grated carrots, 2/3 cup sweet pickles cut fine.

To serve, wipe the edge of lettuce leaf with paprika, unmold salad on lettuce, top with equal parts mayonnaise and whipped cream. Garnish with slices of stuffed olive. Will make 8 servings in molds.

—Mrs. Grace Fletcher



### Ham Mousse

1 tbsp. Knox gelatin soaked in ¼ cup cold water, then ½ cup hot water. 2 cups chopped cold boiled ham, few grains cayenne pepper, ½ cup cream of evaporated milk, 1 cup mustard. Soak gelatin in cold water and dissolve in hot water and add ham, when cold add mustard and cream beaten stiff. Turn into wet mold, chill and remove to serving dish, and garnish.

—Georgia Smith



### Prince of Wales Salad

1 pkg. lemon jello, 1 cup boiling water, when cool add 1 cup whipped cream, 1 cup (scant) grated cheese, ¾ cup blanched almonds, small bottle of stuffed olives.

—Mrs. Ben Arndt



### Date Sticks

1 cup of sugar creamed with 1 tbsp. of shortening, 2 eggs, 1 tbsp. hot water, 1 cup of flour, ½ cup of nuts, 1 tsp. of soda, 2 cups of dates. Mix in order given, bake in a sheet and when cold cut in sticks, bake in oven about 300 degrees.

—Mrs. D. E. Collings



### Strawberry Muffins

Cut in quarters 1 pt. of strawberries, and place 1 tbsp. of berries in each muffin tin. Cream 2 tbsp. of sugar and 2 tbsp. of butter, add 1 well beaten egg. Sift 2 cups of flour, 4 tsp. of baking powder, ½ tsp. salt, 1 cup milk and beat very slightly. Bake 25 minutes in hot oven. 400°.

—Malrida N Eterich(?)



## Nugget Cakes

Cream 1 cup of brown sugar, ½ cup of butter and lard mixed, 2 eggs and 3 cups of wheat flakes or rolled oats. 1 large cup of Snow Drift or Five Roses flour, 1 tsp. soda, 2 tsp. of cream of tartar, 1 tsp. of vanilla. Drop in tiny balls into pan and bake in quick oven.

—Mrs. M. B. Higgins



## Apple Crisp

6 cups slice apples put in a buttered baking dish, and sprinkled with salt. Mix ¾ cup flour, 1 cup sugar, and 1 tsp. cinnamon together, rub in ½ cup butter until all crumbly, then spread over apples, and bake uncovered in moderate oven 45 to 60 minutes. Serve with cream.

—Anonymous



## All Bran Brittle

Mix 2 cups sugar, 1 cup water, 1 cup brown sugar, ½ cup light corn syrup and put on to boil, stir until all sugar is dissolved then cook without stirring until hard brittle test in cold water, add ¼ cup butter, pinch salt, and 1½ cups all-bran or nuts, and stir only enough to mix. Pour out on buttered tin, and when cool pull into thin sheets.

—Mrs. J. Sander



## Velvet Fudge

Mix 2 cups of sugar, 3 tbsp. of cocoa, 1 cup of milk together. Place over fire, stirring until sugar is dissolved. Cook until forms a soft ball when tried in cold water. Remove from fire, add 3 tbsp. of better and 1 tsp. of vanilla and set aside until lukewarm. Beat until mixture begins to keep its shape, add 1 cup of Diamond Walnut kernels broken in pieces, then knead and work in hands until smooth, mold or not as desired.

—Anonymous (maybe Mrs. J. Sander)



### Brown Sugar Divinity

Mix 1 cup brown sugar, 1 cup sugar, ¼ cup corn syrup, ½ cup water, and a few grains salt, in sauce pan till sugar dissolves, then cook without stirring till a little dropped in cold water forms a hard ball. Beat 2 egg whites stiff, and slowly beat in syrup. When it thickens add ½ tsp. vanilla, beat till it will hold its shape when dropped from spoon. Add 1½ cups pecans coarsely chopped and drop on waxed paper or on platters.

—Mrs. Arthur Bergman



### Fudge

Dissolve sugar, 2 cups, in ⅔ cups milk, chopped chocolate 2 sq. or 3 tbsp. cocoa, and a pinch of salt. Stir until blended. Cover until boiling point is reached, boiled to a soft ball stage. Add 1 tsp. vanilla, cool without stirring until entire mixture is cool. Beat till mixture is set when dropped. (Note) Add 2 tbsp. butter to sugar before cooking.

—Mrs. M. A. Hunley



### Sour Cream Cookies

1 ¾ cups sugar, ¾ cup lard creamed together. 2 eggs, 1 cup sour cream, pinch of salt and soda, add 2 tsp. baking powder and flour until dough is stiff enough to handle well.

—Mrs. Geo Nas



### Peanut Butter Cookies

½ cup Peanut butter, ½ cup shortening, ½ cup sugar, ½ cup brown sugar, 1 egg, 1 cup flour sifted with 1 tsp. soda.

—Mrs. M. Ford



## Rough and Ready Cookies

Cream together  $\frac{3}{4}$  cup shortening and  $1\frac{1}{2}$  cups sugar. Add 2 big cups H. O. oats, 2 beaten eggs, and  $1\frac{3}{4}$  cups flour sifted with 1 tsp. each soda, cinnamon and salt,  $1\frac{1}{4}$  tsp. cloves and allspice, 3 tbsp. milk, and 1 cup raisins, and  $\frac{1}{2}$  cup nuts. Drop by spoonfuls and bake.

—Mrs. Fjarlie

Penciled in under this recipe:

$\frac{3}{4}$  c. shortening  
 $1\frac{1}{2}$  c. sugar  
 2 c. H. O. oats  
 $1\frac{3}{4}$  flour sifted with[...]  
 1 tsp. salt  
 1tsp. cinnamon  
 1 tsp. soda  
 3 tbsp. milk  
 1 c. raisins.



## Mustard Pickles

1 qt. tomatoes, 1 qt. cucumbers, 1 qr. onions, 1 qt. cauliflower, broken into bits, 2 green peppers, cut small. Put in a weak brine for 24 hours. scald in the same liquid and drain.

### Paste:

2 (parts torn from page omitted)

mustard,

1 tbsp. tu[rmeric?]

$1\frac{1}{2}$  cups sugar

[...] flour

1 qt. [vinegar?]

Mix and heat to [the rest is missing]

—Anonymous

Note: This recipe was on what was left of the second to last page of the original cookbook—a fragment of a page that was otherwise missing.



## Chocolate Drop Cookies

Cream ¼ cup butter and 1 cup brown sugar, add 2 sq. chocolate. Mix 1 [missing parts\*] sugar, 2 tsp. baking powder, [missing parts] ¼ tsp. soda, [missing parts] a cup with [missing parts]... eam add al-[...]ingredients.

—Anonymous

\* This recipe was on the final side of the last page of the original cookbook. Page numbers were penciled in on the upper outer corners of the book. This recipe may not have been the final recipe because the page was only a third of the page height, the rest being torn asunder at some unknown moment. But this fragment had the number 65 penciled in at the top of the last page, so it has become the closing and incomplete recipe in this reproduction.



## Index

### Bread

Boston Brown Bread 50  
 Date Nut Bread 2  
 Ginger Bread 24  
 Health Bread 2  
 Nut Bread 1, 4  
 Pruncho Bread 3

### Breakfast

Cream Waffles 55

### Cake

Apple Crisp 66  
 Apple Sauce Cake 28  
 Banana Cake 22  
 Blitz Torte 31  
 Brown Sugar Cake 29  
 Burnt Sugar Cake 21  
 Coffee Cake 6  
 Dark Cake 18  
 Delicate Spice Cake 28  
 Devil's Food 27  
 French Chocolate Cake 24  
 Hot Milk Sponge Cake 23  
 Kolace (Bohemian cakes) 1  
 Nugget Cake 29  
 Nugget Cakes 66  
 Pineapple Ice Box Cake 30  
 Poor Man's Fruit Cake 27  
 Prune Cake 19, 20  
 Prunells Cake 23  
 Raw Potato Cake 25  
 Sour Milk Cake 26  
 Spice Cake 19

Sponge Cake 25, 26  
 Upside Down Cake 25  
 White Cake 27

Candy

All Bran Brittle 67  
 Brown Sugar Divinity 68  
 Cracker Jacks 15  
 Fudge 68  
 Velvet Fudge 67

Cookies

Chocolate Drop Cookies 72  
 Cornflake Cookies 7  
 Date Bars 9  
 Date Sticks 65  
 Easy Coconut Macaroons 8  
 Fattigmand 57  
 Graham Cracker Roll 63  
 Ice Box Cookies 7  
 Norwegian Cookies 56  
 Peanut Butter Cookies 69  
 Raisin Filled Cookies 8  
 Rough and Ready Cookies 70  
 Sour Cream Cookies 69

Doughnuts

Doughnuts, Knight 4  
 Doughnuts, Lynn 56  
 Doughnuts, Soderquist 55

Meat Dishes

Beef

A Meal and a Half 52  
 Baked Vegetable Hash 43  
 Cabbage Rolls 42  
 Chinese Chow 44

Chop Suey 49  
 Corned Beef 39, 40  
 Macaroni Raviola 45  
 Meat Balls En Casserole 53  
 Meat Loaf & Barbeque Sauce 38  
 Mexican Chili 39  
 One Dish Dinner 54  
 Sweet and Sour Spareribs 46  
 Tamale Pie 48

Cheese

Spaghetti Rarebit 34

Fish

Clam Chowder 54  
 Codfish Balls 43  
 Dressing for Fish 55  
 Noodle Salmon Loaf 40  
 Original Baked Canned Salmon 42  
 Salmon Flake 59  
 Salmon Souffle 41

Pork

Baked Beans 50  
 Ham Mousse 64  
 Hot Ham Dish 42  
 Hungarian Goulash 53  
 Meat Pie 49  
 Mock Chicken Legs 36  
 One Dish Dinner 54  
 Sweet and Sour Spareribs 46

Poultry

Chicken Espagnole 46  
 Chicken Special 48  
 Minced Chicken with Mushrooms 41  
 New Chicken Salad 61

Veal

Hungarian Goulash 53  
 Meat Pie 49  
 Mock Chicken Legs 36  
 Stuffed Breast of Veal 37

Muffins 6

Strawberry Muffins 65

Pie

Butterscotch Pie 10, 16  
 Chess Tarts 17  
 Fluff Pie 10  
 Graham Cracker Pie 11  
 Lemon Cake Pie 14  
 Lemon Pie 12  
 Nut Pie 17  
 Pineapple Sponge Pie 9  
 Pumpking Pie 13

Pudding

Carrot Pudding 61  
 Chocolate Sponge 58  
 Graham Cracker Pudding 32  
 Grapenut Pudding 59, 63  
 Grapenut Puff Pudding 32  
 Lemon Pudding 33  
 Oat Meal and Date Pudding 60  
 Sour Cherry Pudding 62  
 Suet Pudding 61

Rolls

Cottage Cheese Puffs 35  
 Ice Box Tea Biscuits 5  
 Sweet Buns 3

Salads

Egg Salad 58  
 Gelatine Mold

Cottage Cheese Salad 57  
 Golden Salad 62  
 Jello Winter Salad 64  
 Prince of Wales Salad 65  
 New Chicken Salad 61

Pasta

Macaroni and Ham Salad 57  
 Macaroni Ring 47  
 Vegetarian Salad 60

Vegetable Dishes

Chili Sauce 47  
 Escalloped Corn 51  
 Harvard Beets 35  
 Macaroni with Spinach 33  
 Mustard Pickles 71  
 Spanish Rice 34  
 Tomato Relish 36

Oven Temperatures Fahrenheit

Very Hot	450-475
Hot	400-425
Moderate	350-375
Warm	325
Slow	300
Very Slow	250-275

Cook times and temperatures vary. Best way to find the correct measurement is to cross-reference similar recipes in other cookbooks.

**To test for doneness** in baked cakes and breads, poke a toothpick in the crust when "done," and it should come out clean. If not, cook it a little longer, and try this test again. Be sure to make a note of time and temperature in your book.

