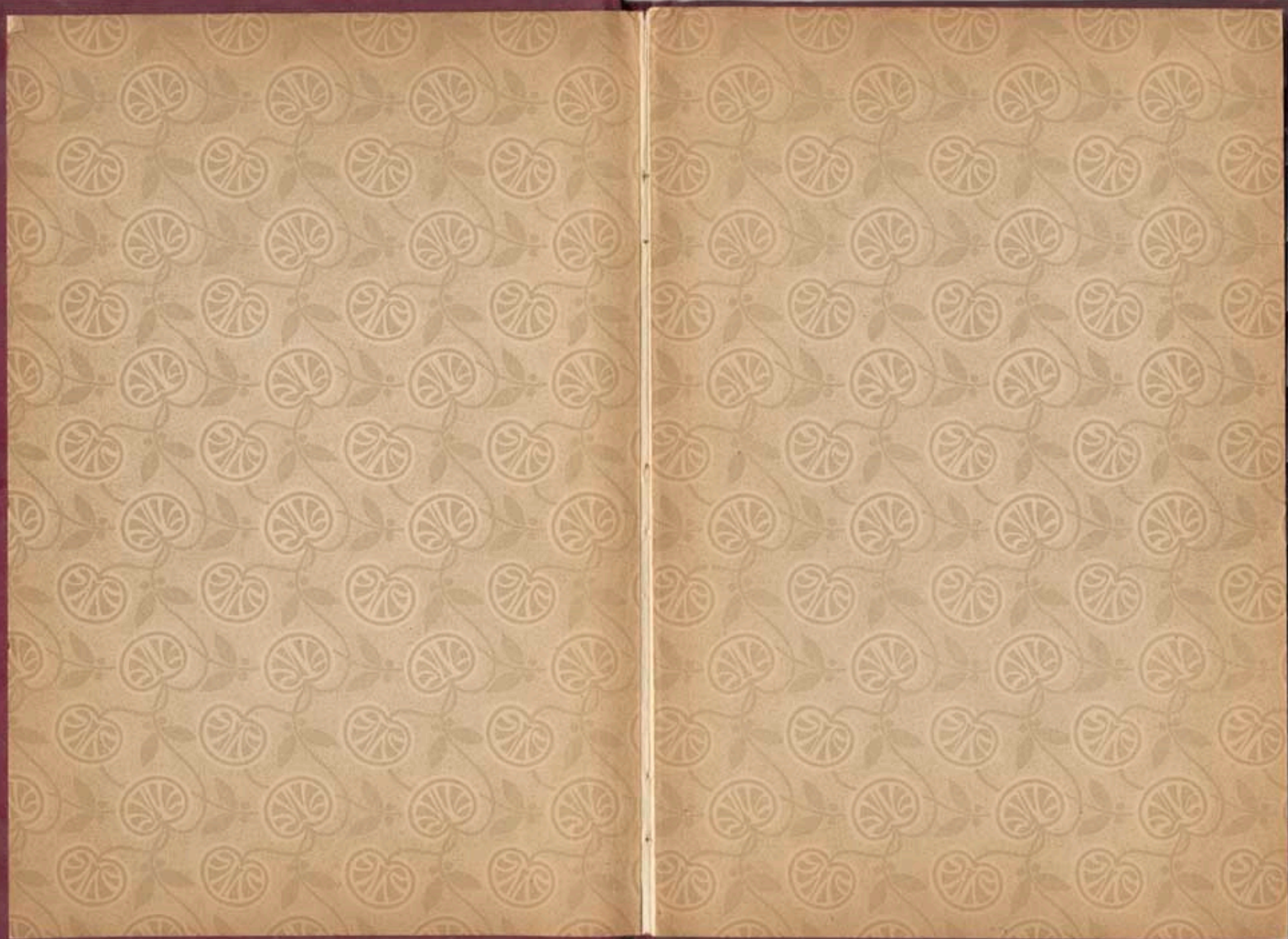


Cooking Recipes





My dear Stirlie,

I am giving you this little gift, hoping that when this one great event comes in your life, you may be better prepared than I am. You know what they say is the way to a man's heart and I do not want you to ^{lose} "the way" for there is nothing like it. Thanking you for doing me this little favor on my wedding day I am lovingly yours
Helena.

26996

Oyster Soup

50 oysters

1 qt sweet milk

Put the oysters in a pan to scald, in their own liquor.

Set the milk + one tablespoonful of butter come to a boil, then add the oysters + cook two minutes. Season salt + pepper.

Potato Soup

3 medium size potatoes

1 small onion

1/8 teaspoon celery

2 tbsps flour

6 cups scalded milk

Cut potatoes fine. Add
2 tbsps butter, 1 teaspoon
salt, 2 teaspoons parsley.

Soups.

Vegetables.

Meat
fishes.

Fish.

Roasts.

Game
& Poultry.

Sauces.

Compots
& Salads.

Pastries.

Cakes.

Ices.

Entrées.

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Carrot Soup

1 pt of milk
1 cup cooked carrots
pressed through a strainer
2 tbsps butter
1 tablespoon onion juice
1 " of minced parsley
celery or celery salt
Heat milk. Combine
the other ingredients. Heat
ing them + then adding
them to the heated milk

Corn Chowder

2 cups potato cubes
2 cups water
4 cups scalded milk
1 onion, 1 teaspoon salt ^{celery}
2 cups cooked corn
4 slices bacon
4 tbsps butter
few grain pepper
Chop onion + bacon, add
potato and salt, pepper + butter
and cook in water until
soft, adding more water
if necessary. Add corn
cooked + 2 cups milk.
Then reheat to boiling
point and add milk

- Vegetables.
- Meat dishes.
- Fish.
- Roasts.
- Game & Poultry.
- Sauces.
- Compots & Salads.
- Pastries.
- Cakes.
- Ices.
- Entrées

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Entrées

Vitamin Salad

2 medium sized tomatoes

2 oranges

1 cup chopped celery

Lettuce - mayonnaise

Peel tomatoes & oranges, cut in thin slices and arrange alternately in a circle on lettuce. Allow $\frac{1}{2}$ orange & one half tomatoes to each serving. Sprinkle with

lt. chopped celery-garnish ^{with mayonnaise}

me Carrot & String Bean Salad

1 cup grated carrot $\frac{1}{2}$ cup string beans

$\frac{1}{2}$ cup diced celery 6 beats mayonnaise

1000 Select medium size balls. Boil until tender.

Peel - cut off top & scoop out the centers.

Fill with mixture of grated carrots, string beans & diced celery & mayonnaise. Serve on cup of head lettuce

Spring Salad

4 hard boiled eggs

4 slices tomatoes

mayonnaise

$\frac{1}{2}$ cup diced cucumber

3 tbsps chopped sweet peppers

Lettuce

Peel & cut the hard boiled egg in halves crosswise. mix together

the diced cucumbers and chopped sweet peppers with a little mayonnaise and fill each half of egg white. Garnish top with egg yolk put through sieve and mixed with mayonnaise.

Arrange lettuce leaves on salad plate. Put two slices tomato on the lettuce and the eggs on the tomato and dot with mayonnaise. Chill & serve.

Compots
&
Salads.

Pastries

Cakes.

Ices.

Entrées

Potato & Peas Salad

2 cup cooked potatoes $\frac{1}{2}$ tsp paprika
2 tbsps celery $\frac{1}{2}$ cup cooked beets
 $\frac{1}{2}$ tsp salt 1 cup cooked peas
4 hard-cooked eggs

Diced potatoes & celery. mix together with peas, salt & paprika and marinate in French dressing. Chill thoroughly. Marinate beets in French dressing & chill. Combine potato mixture & beets immediately before serving, and add a little mayonnaise. Serve on lettuce leaf & garnish with hard cooked eggs pressed through a colander.

Pineapple & Strawberry Salad

2 cups diced pineapple
1 cup strawberries
 $\frac{1}{2}$ cup mayonnaise Lettuce

Peel pineapple and dice. If canned pineapple is used drained well. mix pineapple with mayonnaise. Select nice ripe strawberries arrange on lettuce leaf on salad plate, place spoonful mayonnaise and dressing on lettuce, drop on the ripe berries, not mixing as it will crush the berries. Chill & serve.

Marshmallows may garnish top if desired & walnut meats.

Pastries

Cakes

Ices

Entrées

Chocolate Pudding

(Lida Clark)

1 pt milk

to scald on stove

2 tablespoonful corn starch

2 " cocoa

$\frac{1}{2}$ g cup sugar

enough milk to mix
corn starch, cocoa + sugar

Stir above slowly in milk
on stove. Let cook until
thick. When cool add
one teaspoonful vanilla.

Dainty Pudding

$\frac{1}{2}$ pinner ice cream

$\frac{1}{2}$ " jello + walnut meats

whipped cream over all.

Pastries

Cakes.

Ices.

Entrées

Cornstarch Pudding

Place 1 qt sweet milk on stove. Take $1\frac{1}{2}$ tablespoons Corn Starch and add a little to mix in soft paste. mix with milk when ready to boil. Take 2 tablespoonfuls sugar and one egg and beat thoroughly, adding small pinch of salt. Add to mixture on stove and cook thick. When cool add teaspoonful of vanilla

Tapioca Pudding

Soak $\frac{1}{2}$ cup Tapioca three hrs or over night in a little water. Heat one qt of milk and cook tapioca in milk until clear. Beat together the yolks of two eggs, $\frac{1}{2}$ teaspoonful salt and $\frac{2}{3}$ cupful sugar, add gradually to hot milk and cook until thick

The whites of eggs may be beaten and powdered sugar added and used as meringue
(1 teaspoon vanilla to)
pudding

Cakes.

Ices.

Entrées

Lemon. Orange Pie

- 1 Lemon, juice + grated rind
- 1 orange, juice and pulp
- 2 egg yolks beaten light
- 3 tablespoons cornstarch
- 1 cup of sugar
- $\frac{1}{2}$ teaspoon salt
- 2 tbsps crisco
- $1\frac{1}{2}$ cup water

Beat egg yolks light + stir in mixed dry ingredients. Add liquids lemon rind + crisco. Cook in double boiler until thick. Cool + pour in baked shell. Cover with meringue made of two egg whites, beaten stiff with 4 tbsps sugar and one teaspoon lemon juice.

Graham Cookies

- 1 cup lard
 - 1 cup sugar
 - 1 " buttermilk
 - 1 teaspoonful soda
 - $\frac{1}{2}$ " salt
- Add graham flour until very stiff and roll thin.

Sugar Cookies

- 1 cup of sugar
- $\frac{1}{2}$ cup buttermilk + Sour milk
- $\frac{1}{2}$ cup butter + lard mixed
- Salt the above
- 1 egg

Large $\frac{1}{2}$ teaspoonful soda dissolved in hot water nutmeg knead lightly with flour

Cakes.

Ices.

Entrées

Puze Sugar Cookies
(Aunt Idais)

2 eggs
2 cups sugar
1 cup butter
1 cup sweet milk
2 teaspoonfuls soda in milk
4 teaspoonfuls Cr tartar mixed
in flour
 $\frac{1}{4}$ nutmeg 1 teaspoonful vanilla

Molasses Cookies (Beat)

2 cups molasses 1 cup sugar
1 cup lard $\frac{2}{3}$ cup coffee warm
2 teaspoonfuls soda
 $\frac{1}{4}$ teaspoonful pepper
Other spice + salt
flour to mix

Wine Drops
(Aunt Idais)

1 cup sugar
 $\frac{1}{2}$ " shorting
1 " molasses
1 " thick milk with
2 teaspoonfuls soda dissolved
2 teaspoonfuls Cinnamon
1 " cloves
 $\frac{1}{2}$ nutmeg salt
1 cup raisins + currants
About 4 cups flour
mix stiff + cut by knife
for baking

Put an orange or a lemon in
the jar with your newly made cookies
+ you will them a delicious flavor
Orange or lemon peel will do the same

Ices.

Entrées

Ginger Snaps

1 cup butter
1 " molasses
1 " sugar
1 egg
1 teaspoon soda
1 teaspoon ginger
1 cup boiling water
flour to mix

Sugar Cookies

2 cups c sugar
1 " shorting
2 eggs
 $\frac{1}{2}$ cup cold water
nutmeg, 1 level teaspoonful soda
little salt (if you do not use butter,
flour to mix

Melasses Cookies

1 cup molasses
1 cup brown sugar
1 cup lard
2 teaspoonfuls soda with
1 cup boiling water
1 teaspoonful ginger
1 " cinnamon
flour to mix

Cream Cookies

1 cup sour cream
 $1\frac{1}{2}$ " sugar
1 teaspoonful soda
1 egg
Salt
Flour to make soft dough
use to butter if cream is not
good.

Ices.

Entrées

Cake (mom's)

1 cup sugar
1 tablespoonful butter
 $\frac{2}{3}$ cup sweet milk
1 egg
2 teaspoonfuls B powder
in flour
1 teaspoonful vanilla

Fruit Cake

2 cups molasses
1 cup lard
1 cup sugar
1 cup hot coffee
1 teaspoonful soda
1 " salt
Spice + add fruit

Cocoa Cake

4 tablespoons shortening
1 cup sugar
 $\frac{3}{4}$ " milk
1 egg
 $1\frac{3}{4}$ cups flour
3 teaspoons B powder
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla

Cream shortening; add sugar + well
beaten egg; beat well + add milk
slowly, sift flour, B powder, salt +
cocoa into mixture + stir until
smooth, add vanilla, pour batter
into well greased pan, batter about
 $\frac{1}{2}$ inch thick. Bake in moderate oven
20 mi. when cool, before removing from
pan; cut diagonally across from top corner

Ices.

Entrées

Chocolate Icing

1 cup sugar
little water
put on stove and stir
until it hairs
add whites of eggs
well beaten; 1 sq chocolate
melted by steam.

White Icing

1 cup sugar
 $\frac{1}{4}$ " sweet milk
Boil on stove
until it hairs
When done & cool
add 1 teaspoonful
vanilla or almond.

Bailed Icing

1 cup granulated sugar
 $\frac{1}{8}$ teaspoon Cr. tartar
 $\frac{1}{2}$ cup water
white of one egg
 $\frac{1}{2}$ teaspoon flavoring

Boil sugar, Cream of tartar
& water until syrup spins
a thread; pour very slowly
on stiffly beaten egg white
& beat smooth & stiff enough
to spread. Add flavoring &
spread on cake.

✓ from opposite page
which have been sifted together twice;
fold in the whites of eggs which have been beaten
until stiff & dry, put spoonful of batter into in-
dividual cake tins & bake in moderate
oven 20 to 25 mi

Fruit Icing

1 egg white
 $1\frac{1}{2}$ cups confectioner's sugar
 $1\frac{1}{2}$ tablespoons strawberry
or raspberry juice

Put unbeaten white of egg in
shallow dish; with wire whip, beat
in the sugar a little at a time;
add the juice & spread on top
of cakes.

White Cake

$\frac{1}{2}$ cup shortening, 1 cup of sugar,
 $\frac{2}{3}$ cup water, 2 cups flour,
3 teaspoons B. powder, whites of 2 eggs
 $\frac{1}{2}$ teaspoon salt, 1 teaspoon flavoring—
Cr shortening & sugar together until very light
add water slowly almost drop by drop & beat
constantly; add flavoring, stir in
the flour, salt, B powder (opposite page)

Cream Puffs

$\frac{1}{2}$ cup shortening 1 cup flour
1 cup boiling water $\frac{1}{8}$ ^(1/2) ~~teaspoon~~ ^{teaspoon} salt
3 eggs 2 teaspoons B. powder

Heat water & shortening in saucepan until it boils up well; add flour sifted with salt, all at once & stir vigorously. Remove from the fire as soon as mixed; cool & mix in unbeaten eggs, one at a time. Add baking powder, mix well, and drop by spoonfuls

$\frac{1}{2}$ inches apart on greased tins. Shape into circular form with wet spoon. Bake 25 minutes in hot oven. With sharp knife cut to admit filling

Cream Filling

1 cup sugar 1 egg
 $\frac{1}{3}$ cup cornstarch 2 cups Scalded milk
 $\frac{1}{8}$ teaspoon salt 1 teaspoon vanilla
mix dry ingredients, add egg slightly beaten & stir into this gradually the scalded milk. Cook about 15 mi. in double boiler, stirring constantly until thickened. Cool slightly & flavor.

Egg nog

1 Egg
1 cup milk
1 teaspoon sugar
Few drop vanilla
few grains nutmeg
Few grains salt

Entrées

Tea Biscuits

2 cups flour

3 teaspoonful B powder

$\frac{3}{4}$ teaspoon salt

2 tablespoons shortening

1 tablespoon sugar

$\frac{1}{3}$ cup water

1 egg

Sift flour, B powder, salt + sugar together in a bowl; add beaten egg + melted shortening to water; add dry ingredients to make soft dough; roll out on floured board to about $\frac{1}{2}$ inch thick, cut with biscuit cutter + bake in moderate oven about 25 minutes.

Baking Powder Biscuit -
Dumplings, meat Pie Crust.

2 cups flour

4 teaspoons B powder

1 teaspoon salt

2 tablespoons fat

$\frac{3}{4}$ cup liquid

(milk or half milk + water)

dumplings + pie crust use
less milk + more shortening.

Soda Biscuits

2 cups flour

$\frac{1}{2}$ teaspoon soda (large)

1 cup sour milk

$\frac{1}{2}$ teaspoon salt

2 tablespoons fat

(large teaspoon soda or $\frac{1}{2}$ teaspoon soda
+ 2 tablespoons B powder)

