



Detroit Central Market Harvest Weekend 2026

Recipes for Historic Foodways Demonstrations

DAGGETT FARMHOUSE, 1760

Cheshire Pork Pie

Skin a loin of pork, and cut it into steaks. Season it with pepper, salt, and nutmeg, and make a good crust. Put into your dish a layer of pork, then a layer of pippins pared and cored, and sugar sufficient to sweeten it. Then place another layer of pork, and put in half a pint of white wine. Then lay some butter on the top, and close your pie. You must put in a pint of white wine, if your pie be large.

John Farley, The London Art of Cookery, Fourth Edition, 1787, p. 211

A Cold Crust (for Cheshire Pork Pie)

To three pounds of flour rub in a pound and a half of butter, break in two eggs, and make it up with cold water.

Hannah Glasse, The Art of Cookery, Made Plain and Easy, 1774, p. 145

To Make Apple Frazes

Cut your apples in thick slices, and fry them of a fine light brown; take them up and lay them to drain, keep them as whole as you can, and either pare them or let it alone; then make a batter as follows: take five eggs, leaving out two whites, beat them up with cream and flour, and a little sack; make it the thickness of a pancake batter, pour in a little melted butter, nutmeg, and a little sugar. Let your batter be hot, and drop in your fritters, and on every one lay a slice of apple, and then more batter on them. Fry them of a fine light brown; take them up, and strew some double refined sugar all over them.

Hannah Glasse, The Art of Cookery, Made Plain and Easy, 1774, p. 159

Potatoes

Though greens require plenty of water to be boiled in, potatoes must have only a quantity sufficient to keep the saucepan from burning. Keep them close covered, and as soon as the skins begin to crack, they will be enough. Having drained out all the water, let them stand covered for a minute or two. Then peel them, lay them in a plate, and pour some melted butter over them. A very good method of doing them is thus: When they be peeled, lay them on a gridiron till they be of a fine brown, then send them to table.

John Farley, The London Art of Cookery, Fourth Edition, 1787, p. 170

To make Pippin Jelly

Take fifteen pippins, pared, cored and sliced, and put them into a pint and a half of water, and let them boil till they are tender; then put them in a strainer, and let the thin run from them, as much as it will; and to a pint of liquor, take a pound of double-refined sugar, wet your sugar, and boil it to sugar again; then cut some chips of candied orange or lemon-peel, and cut it as fine as threads, and put it into your sugar, and then your liquor, and let it boil till 'tis a jelly, which will be quickly; you may perfume it with amber grease if you please; pour the jelly into shallow glasses: When 'tis cold, paper it up, and keep it in your stove.

Eliza Smith, The Compleat Housewife: or Accomplish'd Gentlewoman's Companion, 1739, p. 185



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GIDDINGS HOME, 1760

To Make Fine Milk Punch

Take two quarts of water, one quart of milk, half a pint of lemon-juice, and one quart of brandy, sugar to your taste; put the milk and water together a little warm, then sugar, then the lemon-juice, stir it well together, then the brandy; stir it again, and run it through a flannel bag till it is very fine, then bottle it; it will keep a fortnight, or more.

Eliza Smith, *The Compleat Housewife: or Accomplish'd Gentlewoman's Companion*, 1739, p. 223

Carolina Snow Balls

Take half a pound of rice, wash it clean, divide into six parts; take six apples, pare them and scoop out the cores, in which put a little lemon-peel shred very fine; then have ready some thin cloths to tie the balls in: put the rice in the cloth, and lay the apple on it, tie them up close; put them into cold water, and when the water boils, they will take an hour and a quarter boiling; be very careful how you turn them into the dish, that you don't bread the rice, and they will look as white as snow, and make a very pretty dish. The sauce is to this quantity, a quarter of a pound of fresh butter, melted thick, a glass of white wine, a little nutmeg and beaten cinnamon, made very sweet with sugar: boil all up together, and pour it into a bason, and send to table.

Hannah Glasse, *The Art of Cookery, Made Plain and Easy*, 1774, p. 383

Artificial Chickens or Pigeons

Having made a rich forcemeat with chickens, lamb, or veal, a piece of fat bacon, a little butter, the yolk of an egg, and some parsley, seasoned with pepper, salt, and a shallot, work it up into the shape of chickens or pigeons, putting the feet of the bird you intend it for in the middle, so as just to appear at the bottom. Roll the forcemeat in the yolk of an egg, then in crumbs of bread, and send them to the oven, on tin plates well buttered, and do not let them touch each other. Bake them of a light brown, and pour gravy into the dish, or send them to the table dry.

John Farley, *The London Art of Cookery, Fourth Edition*, 1787, p. 120

To make an Apple Tansy

Take three pippins, slice them round in thin slices, and fry them with butter; then beat four eggs, with six spoonfuls of cream, a little rosewater, nutmeg, and sugar, and stir them together, and pour it over the apples: Let it fry a little, and turn it with a pye-plate. Garnish with lemon and sugar strew'd over it.

Eliza Smith, *The Compleat Housewife: or Accomplish'd Gentlewoman's Companion*, 1739, p. 115



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GIDDINGS HOME, 1760

Oranges

Cut a hole out of a Seville orange at the stalk-end as large as a six-pence, and scoop out the pulp quite clean. Tie them separately in muslin, and lay them two days in spring-water. Change the water twice every day, and then boil them in the muslin on a flow fire till they be tender. As the water wastes, put more hot water into the pan, and keep them covered. Weigh the oranges before you scoop them, and to every pound put two pounds of double refined sugar, and a pint of water. Boil the sugar and water, with the juice of the oranges, to a syrup. Skim it well, let it stand till it be cold, then put in the oranges, and let them boil half an hour. If they be not quite clear, boil them once a day for two or three days. Then pare and core some green pippins, and boil them till the water be strong of the apple: but do not stir them, and only put them down with the back of a spoon. Strain the water through a jelly-bag till it be quite clear, and then, to every pint of water, put a pound of double-refined sugar, and the juice of a lemon strained fine. Boil it up to a strong jelly, drain the oranges out of the syrup, and put them into glass Jars, or pots of the size of an orange, with the holes upwards. Pour the jelly over them, cover them with papers dipped in brandy, and tie them close down with a bladder. You may do lemons in this manner, if you prefer it to the method before directed.

John Farley, *The London Art of Cookery, Fourth Edition*, 1787, p. 338



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MCGUFFEY BIRTHPLACE, 1802

To Make Apple Sauce

Take as many boiling apples as you chuse, peel them, and take out all the cores; put them in a sauce-pan with a little water, and a few cloves, and simmer them till quite soft. Then strain off all the water, and beat them up with a little brown sugar and butter.

Susannah Carter, *The Frugal Housewife: or, Complete Woman Cook*, 1772, p. 55

Rice Pudding with Fruit

Swell the rice with very little milk over the fire; then mix fruit of any kind with it (currants, gooseberries scaled, pared and quartered apples, raisins, or black currants); with one egg into the rice, to bind it; boil it well, and serve with sugar.

A Lady, *A New System of Domestic Cookery; Formed Upon Principles of Economy*, 1808, p. 144

To Pickle Cucumbers and Onions sliced

Cut them into slices, and sprinkle salt over them; next day drain them for five to six hours; then out them into a stone jar, pour boiling vinegar over them, and keep them in a warm place. The slices should be thick. Repeat the boiling vinegar, and stop them instantly; and so on until green; the last time put pepper and ginger. Keep it in small stone jars.

A Lady, *A New System of Domestic Cookery; Formed Upon Principles of Economy*, 1808, p. 181

To Make the Brain Cakes - Saturday Only

Take a handful of bread crumbs, a little shred lemon peel, pepper, salt, nutmeg, sweet marjoram, parsley shred fine, and the yolks of three eggs; take the brains and skin them, boil and chop them small, so mix them all together; take a little butter in your pan when you fry them, and drop them in as you do fritters, and if they run in your pan, put in a handful more of bread crumbs.

Susannah Carter, *The Frugal Housewife: or, Complete Woman Cook*, 1772, p. 69

Apple Dumplings - Saturday Only

Pare and core as many codlins as you intend to make dumplings. Make a little cold butter paste. Roll it to the thickness of one's finger; and lap it round every apple singly, and if they be boiled singly in pieces of cloth, so much the better. Put them into boiling water, and they will be enough in half an hour. Serve them up with melted butter and white wine; and garnish with grated sugar about the dish.

Susannah Carter, *The Frugal Housewife: or, Complete Woman Cook*, 1772, p. 115

A Cold Crust - Saturday Only

To three pounds of flour rub in a pound and a half of butter, break in two eggs, and make it up with cold water.

Hannah Glasse, *The Art of Cookery, Made Plain and Easy*, 1774, p. 145



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MCGUFFEY BIRTHPLACE, 1802

Spare-rib - Sunday Only

Should be basted with very little butter and a little flour, then sprinkled with dried sage crumbled. Apple-sauce, and potatoes for roasted pork.

A Lady, A New System of Domestic Cookery; Formed Upon Principles of Economy, 1808, p. 58

Potatoe Pasty - Sunday Only

Boil, peel, and mash potaotes as fine as possible; mix them with salt, pepper, and a good bit of butter. Make a paste; roll it out thin like a large puff, and put in the potatoe; fold over one half, pinching the edges. Bake in a moderate oven.

A Lady, A New System of Domestic Cookery; Formed Upon Principles of Economy, 1808, p. 164-165

To Make Puff-paste for Tarts - Sunday Only

Rub a quarter of a pound of butter into a pound of fine flour; then whip the whites of two eggs to snow, and with cold water and one yolk make it into paste; then roll it abroad, and put in by degrees a pound of butter, flouring it over the butter every time, and put in more butter; So do for six or seven times, till it has taken up all the pound of butter. This Paste is good for tarts, or any small things.

Eliza Smith, The Compleat Housewife: or Accomplish'd Gentlewoman's Companion, 1739, p. 129



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FORD HOME, 1876

Boston Pork and Apple Pie

Boil one pound of nice, sweet, salt pork, and when it is cold chop it up fine. Peel half a peck of greening apples, chop them up also, and mix with the pork. Sweeten with sugar, and spice with cinnamon and ground cloves, or allspice, and bake in deep soup plates, slowly and thoroughly, with a crust on both sides.

Mrs. J. C. Croly (Jennie June), *Jennie June's American Cookery Book*, 1870, p. 52

Puff Paste (for Boston Pork and Apple Pie)

One quart flour, three quarters pound butter or lard, yolks of two eggs, a teaspoon salt, and a tablespoon powdered sugar; mix with cold or ice-water in a cool temperature. Place the flour on a board sprinkle over the salt and sugar, add gradually the yolks of eggs beaten with a little ice-water, pouring them in with one hand and mixing with the tips of the fingers of the other, until it becomes a smooth dough, as soft as can be readily handled. Roll out as described in preceding recipe.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, 1876, p. 183

Stewed Pumpkin – Saturday Only

Cut in two, extract the seeds, slice, and pare. Cover with cold water for an hour; put over the fire in a pot of boiling water and stew gently, stirring often, until it breaks to pieces. Drain and squeeze, rub through a cullender, then return to the saucepan with a tablespoonful of butter, pepper, and salt to taste. Stir rapidly from the bottom until very hot, when dish, rounding into a mound, with "dabs" of pepper on top.

Marion Harland, *Common Sense in the Household*, 1871, p. 243

Apple Souffle – Sunday Only

Boil some apples with very little water, plenty of lump-sugar, and a few cloves or a little cinnamon, until you get a well-reduced marmalade, which you can pass through a hair-sieve. Mix a very little potato flour with a gill of milk; stir it over the fire until it thickens; add the yolks of four eggs, and as much apple marmalade as will give you a mixture of proper consistency, work it well so as to get it of a uniform smoothness, then add the whites of six eggs in the usual way. A little fresh butter may be added to this form of souffle, but it is by no means necessary.

Godey's Lady's Book and Magazine, *Volume XCIII*, September, 1876, p. 280

Apple Tea

Take good sour apples, slice thin, pour on boiling water and let stand until cool; pour off water, sweeten a little, and flavor.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, 1876, p. 163



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FORD HOME, 1876

Pear Pickles (Apples)

Prepare syrup as for peaches, pare and cut fruit in halves, or quarters if very large, and if small leave whole, put syrup in porcelain kettle, and when it boils put in fruit, cook until a silver fork will easily pierce them; skim out fruit first and place in jar, and last pour over syrup boiling hot; spice like peach pickles, draining them each day, boiling and skimming the syrup, and pouring it boiling hot over the fruit until fully done. By cooking pears so much longer at first they do not need to be boiled so frequently, but they must be watched carefully until finished, and if perfectly done, will keep two or more years. Apple pickles may be made in the same, taking care to select such as will not lose shape in boiling.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, 1876, p. 234.



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FIRESTONE FARM, 1885

Squash Biscuit – Saturday Only

One pint of strained squash, one half cup of yeast, one small cup of sugar, and a piece of butter the size of an egg; beat the squash, butter and sugar thoroughly, add yeast and beat again, add flour till quite stiff to stir with a spoon, let it stand over night, in the morning put in gem pans, or make into biscuit, let rise and bake; these should be eaten while hot.

Farmer's and Housekeeper's Cyclopedia, Stephen Lewandowski, Ed., 1888, p. 308

Beef-Pie, with Potato Crust – Saturday Only

Mince some rare roast beef or cold corned beef, if it is not too salt; season with pepper and salt, and spread a layer in the bottom of a pudding-dish. Over this put one of mashed potato, and stick bits of butter tickly all over it; then another of meat, and so on until you are ready for the crust. To a large cupful of mashed potato add two tablespoonfuls of melted butter, a well-beaten egg, two cups of milk, and beat all together until very light. Then work in enough flour to enable you to roll out in a sheet—not too stiff—and, when you have added to the meat and potato in the dish a gravy made of warm water, butter, milk, and catsup, with what cold gravy or dripping remains from the "roast," cover the pie with a thick, tender crust, cutting a slit in the middle. You can use the potato crust, which is very wholesome and good, for any kind of meat-pie. It looks well brushed over with beaten white of egg before it goes to table.

Marion Harland, *Common Sense in the Household*, 1871, p. 92

Cold Slaw with Cold Dressing – Saturday Only

Shred cabbage very fine, or chop fine in a chopping bowl. Mix together 1 teaspoon black pepper, 1 teaspoon mustard, 2 tablespoons white sugar, ½ cup sour cream, ½ cup vinegar, ½ teaspoon salt. More sugar if your taste requires. Pour over cold.

Mrs. Frances E. Owens, *Mrs. Owens' Cook Book and Useful Household Hints*, 1884, p. 121

Apple Fritters – Saturday Only

1 cup milk.

1 heaping cup flour.

1 full cup peeled chopped apples.

2 eggs—pinch of salt.

1 teaspoon baking powder.

Mrs. Frances E. Owens, *Mrs. Owens' Cook Book and Useful Household Hints*, 1884, p. 193



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FIRESTONE FARM, 1885

Stewed Beef - Sunday Only

3lbs. of beef—not too lean—coarse steak or brisket.

1 chopped onion.

Bunch of thyme, sweet marjoram, and summer savory.

Pepper, salt, parsley.

½ teaspoonful of allspice.

1 tablespoonful of Worcestershire sauce.

1 tablespoonful of browned flour.

1 pint of cold water.

½ glass of wine.

Cut the meat into strips about an inch long. Cover with a pint of water, and stew gently two hours. The meat should be ready to fall to pieces. Add the onion and herbs cut up fine, the spice, salt and pepper, and stew half an hour, closely covered. Then stir in the browned flour, and when it has thickened, the sauce and wine. Cover the bottom of a deep dish with strips of fried bread, and pour the stew over it. If cooked long and slowly enough, it will be a rich brown mixture, with no hard lumps of meat in it. Save half a cupful of gravy for tomorrow.

Marion Harland, *The Dinner Year-Book*, 1878, p. 206.

Corn Pudding - Sunday Only

Add to a can of sweet corn,

1 cup of milk.

3 eggs.

2 tablespoonfuls of butter.

1 tablespoonful of sugar.

2 tablespoonfuls of flour.

1 teaspoonful of salt.

Beat up the eggs, add the sugar and butter, the milk, corn, and, lastly, the flour. Bake in earthenware cups well buttered, or in neat patty-pans. Turn out upon a dish, or eat from the cups. They are very nice when hot.

Marion Harland, *The Dinner Year-Book*, 1878, p. 137-38.



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FIRESTONE FARM, 1885

Baked Apples - Sunday Only

Cut out the blossom and stem, in the stem end put some sugar, place in dish with a small quantity of water if apples are sweet; if sour the juice will be sufficient; bake till soft; serve either warm or cold. For an extra nice dish, pare and core apples, place in pan, put butter and sugar in cavity, and sprinkle cinnamon over them, and serve warm with cream or milk. Or, pare and quarter tart apples, put a layer in earthen baking-dish, add lumps of butter, and sprinkle with cinnamon, then a layer of apples, etc., till dish is full; bake till soft.

Mrs. Frances E. Owens, *Mrs. Owens' Cook Book and Useful Household Hints*, 1884, p. 136.

Apple Butter Custard Pie

Beat together four eggs, one tea-cup apple butter, one of sugar, one level table-spoon allspice, add one quart sweet milk and pinch of salt; bake in three pies with an under-crust; and, by the way, never omit a pinch of salt in custard and lemon pie; and, in fact, many kinds of fruit pies, such as green-apple, currant, gooseberry, and pie-plant, are improved by it.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, 1877, p. 364.



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EDISON HOMESTEAD, 1915

Corn and Chicken Soup – Saturday Only

1 can corn	1 ½ tablespoons butter
2 cups chicken stock	1 ½ tablespoons flour
2 cups milk	1 teaspoon salt
1 slice onion	Few grains pepper

Chop corn, add stock, slowly to boiling point, and let simmer fifteen minutes; then rub through a sieve. Scald milk with onion, remove onion, and add milk to corn. Melt butter, add flour and pour on gradually, while stirring constantly, hot mixture; then add salt and pepper.

Fannie Merritt Farmer, *What to Have for Dinner*, 1905, p. 42

Potato Soup – Sunday Only

3 potatoes	1 teaspoonful salt
1 quart milk	¼ teaspoonful pepper
1 onion	2 tablespoonfuls of butter
2 stalks celery	1 tablespoonful flour

Cook the potatoes in salted water with the onion. When soft, mash the potatoes smooth and rub through a fine sieve. Scald the milk with the celery. Remove the celery and add the butter and flour creamed together. Then add the prepared potatoes to the milk and season with the salt and pepper. Let it come to a boil and serve at once.

The Pillsbury Company, *The Pillsbury Cookbook*, 1914, p. 110

Apple Cake

1 ½ cakes FLEISCHMANN'S YEAST	¼ cup butter
1 cup milk, scalded and cooled	½ cup sugar
1 tablespoonful sugar	2 eggs
3 ½ cups sifted flour	¼ teaspoonful salt
5 apples	

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-half cups flour to make a sponge, and beat until smooth. Cover and set aside in a warm place until light—about three quarters of an hour. Have sugar and butter well creamed, add to sponge. Then add eggs well-beaten, rest in flour, or enough to make a soft dough, and salt. Knead lightly. Place in well-greased bowl. Cover and set aside to rise—about two hours. Roll half in thick. Place in two well-greased, shallow pans. Brush with butter, sprinkle with sugar. Cut apples in eighths and press into dough, sharp edge downward. Sprinkle with cinnamon. Cover and let rise about one-half hour. Bake twenty minutes. Keep covered with pan first ten minutes, in order that the apples may be thoroughly cooked.

The Fleischmann Company, *Fleischmann's Recipes*, 1914, p. 37



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MATTOX HOME, 1927

Roast Loin of Pork

1 loin of pork

Juice of 1 lemon

Salt and pepper to taste

Season-all to taste

1 teaspoon ginger

2 teaspoons prepared mustard

Have butcher trim and prepare meat. Cover roast with lemon on all sides. Sprinkle with salt, pepper, season-all and ginger. Hickory salt may be used if desired. Place in roasting pan. Bake in uncovered roaster in moderate oven at 350 degrees. Allow 30 minutes per pound. Baste with lemon juice or vinegar and mustard. Cook slowly until well done and brown. Serve with browned potatoes, apple sauce and string beans.

Freda DeKnight, *The Ebony Cookbook: Date with a Dish*, 1948, p. 74

Ham Flavored Green Beans

1 small onion chopped

3 tablespoons bacon drippings

1 garlic clove crushed

2 quarts water

1 ¼ teaspoons brown sugar

2 ham hocks or 1 ham bone

2 teaspoons seasoned salt

½ teaspoon garlic powder

½ teaspoon onion powder

3 to 4 pounds green beans ends and strings removed

In a medium saucepan, over medium heat, saute onion in bacon drippings. Add garlic, water, brown sugar, and ham hocks. Bring to a boil over high heat. Reduce heat to low and simmer for 1 hour. Add seasoned salt, garlic onion powders, green beans. Cover pot and simmer over low heat, approximately 30 to 40 minutes, or until beans are tender. Cook a shorter period of time for firmer beans.

Carolyn Quick Tillery, *The African American Heritage Cookbook*, 1996, p. 130



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MATTOX HOME, 1927

Sweet Potato and Apple Bake

8 yams peeled and cut crosswise into 1/4 inch rounds

8 tart green apples peeled halved cored and cut into 1/4 inch slices

1 cup honey

¼ cup apple cider

1 teaspoon ground cinnamon

½ cup unsalted butter

Preheat oven to 375°. Butter a 13 by 9 inch baking dish. Alternate potato and apple slices in rows in the dish. Combine remaining ingredients and bring to a boil in a medium saucepan. Pour the hot syrup over the potatoes and apples. Bake uncovered for one hour.

Carolyn Quick Tillery, *The African American Heritage Cookbook*, 1996, p. 120

Fried Apple Pies

Cooked dried apples

Sugar

Butter

Cinnamon

Salt

Mash and season apples to taste with: sugar, butter, cinnamon, pinch of salt. Place 2 or 3 tablespoons of apples on ½ of each circle of dough. Moisten edges with water. Fold dough over to make a semi-circle. Press edges together with fork to seal. Fry in deep hot fat or in a skillet with fat 1 inch deep. Brown on both sides. Drain on paper towels.

Always Enough: Recipes from the Mattox House at Greenfield Village

Basic Cobbler Pastry (for Fried Apple Pies)

2 cups flour

1 tsp baking powder

½-¾ cups milk

5 tablespoons shortening

1 tsp salt

Sift together flour baking powder and salt. Cut in shortening until mixture looks like coarse cornmeal. Add milk to make soft dough. Knead lightly on floured surface. Use according to instructions. For Fried Apple Pies: Roll pastry 1/8 inch thick, cut into six inch rounds.

Always Enough: Recipes from the Mattox House at Greenfield Village