

Fall Harvest Weekend in Greenfield Village – 2025

Recipes for Historic Foodways Demonstrations

Daggett Farmhouse, 1760

Roast Chicken

Pluck your chickens very carefully, draw them, and cut off their claws only, and truss them. Put them down to a good fire, singe, dust and baste them with butter. A quarter of an hour will roast them; and when they be enough, froth them, and lay them on your dish. Serve them up hot, with parsley and butter poured over them.

John Farley, *The London Art of Cookery*, 1783, p. 58.

Brown Gravy

Take half a pint of water, and the same quantity of ale or small-beer that is not bitter. Cut an onion and a little piece of lemon-peel small; take three cloves, a blade of mace, some whole pepper, a spoonful of mushroom pickle, the same quantity of ketchup, and an anchovy. Put a piece of butter, of the size of an hen's egg, into a saucepan, and when it be melted, shake in a little flour, and let it be a little brown. Then by degrees stir in the above ingredients, and let it boil a quarter of an hour. Then strain it, and it will be a good sauce for fish.

John Farley, *The London Art of Cookery*, 1783, p. 140.

Cabbage Pudding

Take two pounds of beef suet, and as much of the lean part of a leg of veal. Take a little cabbage and scald it; then bruise the suet, veal, and cabbage together in a marble mortar. Season it with mace, nutmeg, ginger, a little pepper and salt, some green gooseberries, grapes or barberries. Mix them all well together, with the yolks of four or five eggs well beaten. Wrap all up together in a green cabbage leaf, and tie it in a cloth. An hour will boil it.

John Farley, *The London Art of Cookery*, 1783, p. 184.

Pumpkin Pie

Pare a pumpkin, and take the seedy part of it out; then cut it in slices; Pare and core a quarter of an hundred of apples, and cut them in slices. Make some good paste with an egg, and lay some all around the brim of the dish; lay half a pound of good clean Sugar over the bottom of your Dish, over that a layer of apples; then a layer of pumpkin, and again &c until the pie is full, observing to put sugar on the top. Bake it half an hour, and before you send it to the table, cut it open and put in some good fresh butter.

Anne Gibbons Gardiner, *Mrs. Gardiner Receipts*, 1763, p. 81.

Giddings Home, 1760

To Make Pippin Jelly

Take fifteen pippins pared, cored and sliced, and put them into a pint and a half of water, let them boil till they are tender, then put them in a strainer, and let the skin run from them as much as it will; 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, cut it as fine as threads, and put it into your sugar, and then your liquor, and let it boil till it is a jelly, which will be quickly; you may perfume it with amber grease if you please; pour the jelly into shallow glasses; when it is cold paper it up, and keep it in your stove.

Eliza Smith, *The Compleat Housewife*, 1758, p.210.

Sweet Meat Balls

Take part of a leg of lamb or veal and scrape it fine and shred the same quantity of beef suet; put thereto a good quantity of currants, season it with sweet spice, a little lemon peel, three or four yolks of eggs, and a few sweet herbs; mix it well together and make it into little balls.

Edward Kidder, *Receipts of Pastry and Cookery*, 1720, p. 2.

Chocolate Almonds

Take a pound of chocolate finely grated, and a pound and half of the best sugar finely sifted; then soak gum dragant in orange-flower water, and work them into what form you please; the past must be still; dry them in a stove.

Eliza Smith, *The Complete Housewife*, 1758, p. 224.

Sweetmeat Pudding

Cover your dish with a thin puff paste, then take candied orange, lemon-peel, and citron, of each an ounce. Slice them thin, and lay them all over the bottom of the dish. Then beat eight yolks of eggs and two whites, near half a pound of sugar, and half a pound of melted butter. Beat all well together, pour in all your sweetmeats, and bake it something less than an hour in a moderately heated oven.

John Farley, *The London Art of Cookery*, 1783, p. 176.

McGuffey Birthplace, 1802

Saturday

To Boil Rabbits with Onions

Truss your rabbits short with the head turned over their shoulders; Let them be boiled off very white. Boil some large onions in a good deal of water, till they are very tender; put them into a cullender and when drained, pass them through it with a good piece of butter, a little salt, and a gill of cream: Stir them over the fire till they are of a good thickness; then dish up your rabbits, and pour the onions over them. Garnish with bacon and raw parsley.

Susannah Carter, *The Frugal Colonial Housewife*, 1772, p. 26.

Indian Slapjack

One quart of milk, 1 pint of Indian meal, 4 eggs, 4 spoons of flour, little salt, beat together, baked on griddles, or fry in a dry pan, or baked in a pan which has been rubbed with suet, lard, or butter.

Amelia Simmons, *American Cookery*, 1796, p. 53.

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 Colonial Housewife*, 1772, p. 55.

To Pickle Cabbage

Take a large fine cabbage, and cut it in thin slices, season some vinegar with what spice you think fit, then pour it on scalding hot, two or three times.

Susannah Carter, *The Frugal Colonial Housewife*, 1772, p. 130.

Sunday—

To Stew Red Cabbage

Take a red cabbage, lay it in cold water an hour, cut it into thin slices a cross, and them into little pieces. Put it into a stew-pan, with a pound of sausages, a pint of gravy a little of ham or lean bacon; cover it close, and let it stew half an hour; then take the pan off the fire, and skim off the fat, shake in a little flour, and set it on again. Let it stew two or three minutes, then lay the sausages in the dish and pour the rest all over. You may, before you take it up, put in half a spoonful of vinegar.

Susanna Carter, *The Frugal Colonial Housewife*, 1772, p. 66.

Brown Gravy

Take half a pint of water, and the same quantity of ale or small-beer that is not bitter. Cut an onion and a little piece of lemon-peel small; take three cloves, a blade of mace, some whole pepper, a spoonful of mushroom pickle, the same quantity of ketchup, and an anchovy. Put a piece of butter, of the size of an hen's egg, into a saucepan, and when it be melted, shake in a little flour, and let it be a little brown. Then by degrees stir in the above ingredients, and let it boil a quarter of an hour. Then strain it, and it will be a good sauce for fish.

John Farley, *The London Art of Cookery*, 1787, p. 140.

Indian Slapjack

One quart of milk, 1 pint of Indian meal, 4 eggs, 4 spoons of flour, little salt, beat together, baked on griddles, or fry in a dry pan, or baked in a pan which has been rubbed with suet, lard, or butter.

Amelia Simmons, *American Cookery*, 1796, p. 53.

Apple Dumplings

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 Colonial Housewife*, 1772, p. 115.

Ford Home, 1876

Vegetable Soup

Three onions, three carrots, three turnips, one small cabbage, one pint of tomatoes; chop all the vegetables except the tomatoes very fine, have ready in a porcelain kettle three quarts of boiling water, put in all except the cabbage and tomatoes and simmer for half an hour, then add the chopped cabbage and tomatoes (the tomatoes previously stewed), also a bunch of sweet herbs. Let soup boil twenty minutes, strain through a sieve, rubbing all vegetables through. Take two table-spoons of best butter and one of flour and beat them to a cream. Now pepper and salt soup to taste, add a tea-spoon of white sugar, a half cup of sweet cream if you have it, and last stir in butter and flour; let it boil up and it is ready for the table. Serve with fried bread-chips, or poached eggs one in each dish.

Estelle Woods Wilcox, *Buckeye Cookery*, 1876, p.257.

Fried Porksteaks

Fry like beefsteaks, with pepper and salt; or sprinkle with dry powered sage if the sausage flavor is liked.

Estelle Woods Wilcox, *Buckeye Cookery*, 1876, p. 177.

Apple Tarts

Pare, quarter, core, and boil in a half tea-cup of water until very soft, ten large tart apples; beat till very smooth, then add the yolks of six eggs or three whole eggs, juice and grated rind of two lemons, half cup butter, one and a half cups sugar, or more if not sweet enough; beat all thoroughly, line little tart-tins with puff-paste, and fill with the mixture, bake five minutes in a hot oven.

Estelle Woods Wilcox, *Buckeye Cookery*, 1876, p.193.

Puff Paste

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*, 1876, p. 183.

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*, 1876, p. 234.

Firestone Farm, 1885

Stuffed Squash

Pare a small squash and cut off a slice from the top; extract the seeds and lay one hour in salt water; then fill with a good stuffing of crumbs, chopped salt pork, parsley, etc. wet with gravy; put on the top slice; set the squash in a pudding dish; put a few spoonfuls of melted butter and twice as much hot water in the bottom; cover the dish very closely and set in the oven two hours, or until tender; lay within a deep dish and pour the gravy over it.

May Perrin Goff, *The Household – Of the Detroit Free Press*, 1881, p.639.

French Fish Stew

Take one onion, cut very fine, have lard quite hot in a good-sized stewpan, drop the onion in and let it fry brown, dust in two tablespoonfuls of flour; as soon as it is brown pour in boiling water. Season the gravy with salt, black and red pepper and a piece of garlic. Have a good-sized fish cut in half, put it in the stewpan, having enough gravy to cover it. Let it cook slowly, merely simmering and keep it well covered. When the fish is most done add a tumblerful of claret wine and wineglassful of Madeira. Do not stir it- just shake it until it mixes; let simmer a few minutes and it is ready to serve. Take the fish up as a whole as possible and put on dish. Pour gravy over it and garnish with thin slices of lemon and sprigs of parsley and celery.

May Perrin Goff, *The Household – Of the Detroit Free Press*, 1881, p. 480.

Baked Apples

Cut out the blossoms and stems of tart apples, in the stem end put some sugar; bake till soft; serve either warm or cold. Sweet apples require a longer time for baking than sour, and are better for adding a little water in pan when placed to bake. They require several hours, and when done are of a rich, dark brown color. If taken out too soon they are insipid. For an extra nice dish, pare and core tart apples, place in pan, put butter and sugar in cavity and sprinkle cinnamon over them, and serve warm with cream or milk. (Or one of the other two variations provided in recipe).

Estelle Woods Wilcox, *Buckeye Cookery*, 1876 p.161.

Pumpkin Pie

Remove the seeds of the pumpkin, cut into small pieces, steam till tender, then remove peel and mash fine with Victor vegetable masher. Or. Cut up, peel and boil in a very little water till well done and dry. After mashing, to each quart add 1 quart milk, 2 cups sugar, 1 teaspoon each of cinnamon, ginger, and salt, 4 tablespoons corn starch or 2 eggs. Bake in a custard-pan with an under crust.

Francis E. Owens, *Mrs. Owens' Cookbook and Useful Household Hints*, 1884, p.177.

Pie Crust

1 ½ cups flour before sifting. ½ cup butter, or a trifle less of lard. 3 tablespoons water; pinch of salt. This is for an upper and under crusts of a large, round tin or yellow pie-plate. Put the salt in the flour and sift it. Take a knife and use in mixing the shortening with the flour. Butter will cut up nicer than lard, and will make the crust more flaky. When it is well cut together, put in the water very gradually, chopping the mixture, and trying to avoid wet streaks. Do not knead with hands. Sprinkle some flour on the molding-board; flour the rolling pin, take a little more than half of the crust and gather it into a little round pile, and roll it out from you. If it is not the proper shape, turn it at right angles and roll from you again. When it is of the required size, cover the sides and bottom of the pie-dish; finish the upper crust the same way, and make 3 or 4 gashes in it for the escape of steam. After the pie material is put in, and the upper crust put on, pinch the edges of the two crusts neatly together.

Francis E. Owens, *Mrs. Owens' Cookbook and Useful Household Hints*, 1884, p.174.

Edison Homestead, 1915

Squash Soup

¾ cup cooked squash	3 tablespoons flour
1 quart milk	1 teaspoon salt
1 slice onion	Few grains pepper
2 tablespoons butter	¼ teaspoon celery salt.

Rub squash through a sieve before measuring. Scald milk with onion, remove onion, and add milk to squash, season and bind.

Fannie Farmer, *The Original Boston Cooking-School Cook Book*, 1896, p.125.

Cheese Canapes II

Spread circular pieces of toasted bread with French mustard, then proceed as for Cheese Canapes I.

Cheese Canapes I

Toast circular pieces of bread, sprinkle with a thick layer of grated cheese, seasoned with salt and cayenne. Place on a tin sheet and bake until cheese is melted.

Fannie Farmer, *The Original Boston Cooking-School Cook Book*, 1896, p.461-462.

Grandmother's Apple Cake

Three cups of dried apples stewed slowly in two cups of molasses, then set aside to cool. Three cups of flour; two-thirds of a cup of butter; two cups of brown sugar; one-half cup of raisins; currants and grated lemon peel, mixed; eight teaspoonfuls of water, one level teaspoonful of soda dissolved in the water, three eggs, spices to taste.

This cake will keep for weeks. It is better when a few days old than when first made.

The apples should be carefully washed, first in warm, then in cold water, lying in the last for half an hour. Drain and toss in a towel before adding the molasses. In the "old times" the quantity of cake made by this recipe lasted the children a month.

Marion Harland, *Marion Harland's Complete Cookbook: A Practical and Exhaustive Manual on Cookery and House Keeping*, 1903, p. 263.

Mattox Home, 1927

Chicken and Dumplings

1 hen or frying chicken, cut into 8 pieces	
4 cups water	2 ribs celery, chopped or sliced
2 carrots, peeled, chopped	1 green bell pepper, chopped
1 yellow onion, chopped	2 garlic cloves, minced
1 bay leaf	1 tablespoon salt
1 Tbsp black pepper	2 ½ cups flour
3 Tbsp sugar	2 tsp baking powder
1 ½ cups milk	3 eggs, beaten
½ cup shortening	

Combine the chicken, water, celery, carrots, green pepper, onion, garlic, bay leaf, salt and black pepper in a stockpot. Bring to a boil over medium heat and reduce the heat. Simmer for 1 ½ to 2 hours for a hen and 45 to 60 minutes for a fryer or until tender. Combine the flour, sugar and baking powder in a bowl and mix well. Make a well in the center of the dry ingredients. Add the milk, eggs and shortening to the well. Mix with a fork until a smooth

soft dough forms. Turn onto a lightly floured surface. Shape into 1-inch balls with lightly floured hands. Add hot water to the stockpot if necessary to cover the chicken and vegetables. Drop the dumplings into the hot liquid to cover the surface in a single layer. Cook covered for 10 to 20 minutes or until the dumplings are tender. Discard the bay leaf and serve immediately. Serves four or five.

Charles H Wright Museum of African American History, *Of the People: An African American Cooking Experience*, 1999, p 83.

Fried Apple Pies

Cobbler pastry, Dried or fresh apples (cooked). Roll pastry 1/8 inch thick. Cut into 6-inch rounds. Mash and season apples to taste with: sugar, butter, cinnamon, and a 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 a 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, 1996, p 34.

Basic Cobbler and Pie Pastry

2 cups flour	5 Tbsp shortening
1 tsp baking powder	1 tsp salt
½-¾ cups milk	

Sift together flour, baking powder, and salt. Cut in shortening until mixture looks like coarse cornmeal. Add milk to make a soft dough. Knead lightly on floured surface.

Always Enough: Recipes from The Mattox House at Greenfield Village, 1996, p 33.