

HOLIDAY NIGHTS IN GREENFIELD VILLAGE

2025



LIVING HISTORY RECIPES

≡ GIDDINGS, 1760 ≡

Queen Cakes

Beat and sift a pound of loaf-sugar, take a pound of well-dried flour, a pound of butter, eight eggs, half a pound of currants washed and picked, grate a nutmeg, and the same quantity of mace and cinnamon. Work your butter to a cream, and put in your sugar. Beat the whites of your eggs near half an hour, and mix them with your sugar and butter. Beat them exceedingly well together, and when they be ready for the oven, put in your flour, spice, and currants. Sift a little sugar over them, and bake them in tins.

John Farley, *The London Art of Cookery*, 1783, p. 292.

To Make Icing for the Cake

Take a pound of the best refined sugar, sift it through a lawn sieve, take the whites of two eggs well beat, with four or five spoonfuls of orange flower water; put your sugar into the eggs, and never leave beating them till they are as white as snow; cover your cake all over, and stick some thin slices of citron, if you put any in the cake.

Hannah Glasse, *The Complete Confectioner*, 1774, pp. 111-12.

Lemon Biscuits

Take the yolks of ten eggs, and the whites of five, and beat them well together, with four spoonfuls of orange-flower water, till they froth up. Then put in a pound of loaf sugar sifted, beat it one way for a half an hour or more, put in half a pound of flour, with the raspings of two lemons, and the pulp of a small one. Butter your tin, and bake it in a quick oven; but do not stop up the mouth at first, for fear it should scorch. Dust it with sugar before you put it into the oven.

John Farley, *The London Art of Cookery*, 1783, p. 285.

To Make a Hedge-Hog

Take two pounds of sweet almonds blanched, beat them well in a mortar, with a little canary and orange-flower water, to keep them from oiling; make them into a stiff paste, then beat in the yolks of twelve eggs, leave out five of the whites, put to it a pint of cream, sweeten it with sugar, put in half a pound of sweet butter melted, set it on a furnace or slow fire, and keep continually stirring till it is stiff enough to be made into the form of a hedge-hog, then stick it full of blanched almonds slit, and stuck up like the bristles of a hedge-hog, then put it into a dish. Take a pint of cream and the yolks of four eggs beat up, and mix with the cream; sweeten to your palate, and keep them stirring over a slow fire all the time till it is hot, then pour it into your dish round the hedge-hog; let it stand till it is cold, and serve it up.

Hannah Glasse, *The Art of Cookery Made Plain and Easy*, 1796, p. 224.



Fishpond

Fill your large fish moulds and six small ones with flummery; take a china bowl, and put in half a pint of still clear calves-foot jelly; let it stand till cold, and lay two of the small fishes on the jelly, the right side down; put in half a pint more jelly, let it stand till cold, and lay in the four small fishes across one another, that, when you turn the bowl upside down, the heads and tails may be seen; then almost fill your bowl with jelly, and let it stand till cold; lay in the jelly four large fishes, fill the bason full with jelly, and let it stand till the next day; when you want to use it, set your bowl to the brim in hot water for one minute; take care that you do not let the water go into the bason; lay your plate on the top of the bason, and turn it upside down; if you want it for the middle, turn it upon a slaver; be sure you make your jelly very still and clear.

Hannah Glasse, *The Complete Confectioner*, 1774, p. 196.

To Make Everlasting Syllabub

Take five half pints of thick cream, half a pint of Rhenish wine, half a pint of sack, and the juice of two large Seville oranges grate in just the yellow rind of three lemons, and a pound of double-refined sugar well beat and sifted; mix all together with a spoonful of orange-flower water; beat it well together with a whisk half an hour, then with a spoon take it off, and lay it on a sieve to drain, then fill your glasses: these will keep about a week, and are better made the day before. The best way to whip syllabub is, have a fine large chocolate-mill, which you must keep on purpose, and a large deep bowl to mill them in: it is both quicker done, and the froth stronger; for the thin that is left at the bottom, have ready some calf's-foot jelly boiled and clarified, there must be nothing but the calf's-foot boiled to a hard jelly; when cold take off the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear which you saved of the syllabubs; sweeten it to your palate, and give it a boil, then pour it into basins, or what you please: when cold, turn it out, and it is a fine flummery.

Hannah Glasse, *The Art of Cookery Made Plain and Easy*, 1796, pp. 179-80.

MCGUFFEY BIRTHPLACE, 1802

To Make Onion Soup

First, put a tea-kettle of water on to boil, then slice six Spanish onions, or some of the largest onions you have got; flour them pretty well, then put them into a stew-pan that will hold about three quarts, fry them in butter till they are of a fine brown, but not burnt; pour in boiling water sufficient to fill the soup-dish you intend; let it boil, and take half a pound of butter rolled in flour, break it in, and keep it stirring till your butter is melted; As it boils, skim it very well, and put in a little pepper and salt; cut a French roll into slices, and set it before the fire to crisp; poach seven or eight eggs very nicely; cut off all the ragged part of the whites, drain the water from them, and lay them upon every slice of roll; pour your soup into the dish, and put the bread and eggs carefully into the dish with a skimmer. If you have any spinach boiled, lay a leaf between every piece of roll, and send it to table.

Susannah Carter, *The Frugal Housewife*, 1802, p. 72.



≡ SUSQUEHANNA, 1860 ≡

Meat Puffs

Roll out a sheet of good paste; cut it into circular pieces by pressing upon the dough with a saucer; pass a sharp knife round the saucer. Lay upon the half of each circular piece a spoonful of any kind of meat, poultry, fish, oysters, lobsters, clams, etc., minced fine, and seasoned to taste. Wet with wine or catsup, lay over the other half; crimp the edges, and bake or fry. Serve hot or cold.

Mrs. A. P. Hill, *Mrs. Hill's New Cook Book or Housekeeping Made Easy*, 1867, p. 146.

A Good Crust for Meat Pies, No. 4

Half a pound of lard rubbed into a quart of flour; dissolve a teaspoonful of soda in a wineglassful of water; add this to the flour, and wet up with sour milk to a smooth dough.

Mrs. A. P. Hill, *Mrs. Hill's New Cook Book or Housekeeping Made Easy*, 1867, p. 249.

A French Fish Sauce

Beat the yolks of two raw eggs; season them with salt, pepper, and two tablespoonfuls of vinegar, scald it; stir well; add the grated peel of a lemon. Add slowly two tablespoonfuls of fresh olive oil, stirring constantly until well mixed. Add the juice of the lemon, or vinegar, to make a piquant sauce. Color green with spinach juice.

Mrs. A. P. Hill, *Mrs. Hill's New Cook Book or Housekeeping Made Easy*, 1867, p. 168.

Snowballs

Stir together half a pound of powdered loaf sugar, and half a pound of fresh butter, till they resemble thick cream. Beat to a very stiff froth the whites only of twelve eggs, and stir them into the butter and sugar, alternately with half a pound of fine flour; add a few drops of essence of lemon, and a glass of white wine. Butter some small round bottom tea cups, and having beaten the batter till smooth, put it into the cups, filling them about half full, and bake them in a moderate oven. When done, take them from the cups, invert them on a plate, and ice them very white with two coats of cake icing.

Lettice Bryan, *Kentucky Housewife*, 1839, p. 291.

Christmas Gift Fruit Cake

½ pound chopped citron, ¼ pound lemon peel, ¼ pound orange peel, 1 pound pitted dates, 1 pound dried figs, 1 pound raisins, 1 pound currants, ¼ pound walnut meats, 1 glass strawberry preserves, 1 pound butter, 1 pound sugar, 1 dozen eggs, 1 pound flour, 3 tablespoons molasses, 1 teaspoon soda, brandy.

Chop citron, lemon and orange peels; halve dates and cut up figs. Flour all fruits and nuts. Cream butter and sugar and beat in eggs. Mix all ingredients; use Brandy with discretion until mixture is right consistency. Bake in buttered pans of desired size for 2 to 3 hours at 275°. Makes about 8 pounds of cake. The receipt may be halved or quartered.

Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, *Maryland's Way*, 1963, p. 276.



Cranberry Tart Filling

Take half a pint of cranberries, pick them from stems and throw them into a saucepan with half a pound of white sugar and a spoonful of water; let them come to a boil; then let them stand on the hob to cool while you peel and cut up four large apples; put a rim of light paste around your dish; strew in apples; pour the cranberries over them; cover with a lid of crust, and bake for an hour.

Mrs. Sarah J. Hale and Louis A. Godey, *Godey's Lady's Book*, 1870, p. 91.

Lemon Tart Filling

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| 1 cup sugar | 1 tablespoon melted butter |
| 1 heaping tablespoon cornstarch | juice and grated rind of 1 lemon |
| 3 eggs | pinch of salt |
| 1 cup water | 3 tablespoon powdered sugar |

Mix sugar, cornstarch, and egg yolks together. Then add the butter, lemon juice and rind, salt, and water. Cook in a double boiler till thick and smooth. Pour into baked tart shells which have cooled.

Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, *Maryland's Way*, 1963, p. 231.

Mince Meat Tart Filling

Two bowls chopped apples, one of chopped meat, with one-fourth pound suet, grated rind and juice of one lemon, two tea-cups molasses, one large tea-spoon each of cinnamon and cloves, one nutmeg, one pound raisins, half pound currants, one-fourth pound citron cut fine, one quart cider, and sugar and salt to taste.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1877, p. 190.

Paste Royal

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|---|------------------------------|
| 2¾ cups pastry flour | 1 egg yolk |
| 8 tablespoons (1 stick) cold, unsalted butter | 3 tablespoons dry white wine |
| 3 tablespoons shortening | |

Put the flour into a large sieve. Cut the butter into bits and scatter over the flour. Add the shortening. Rub this into a soft, fluffy crumb through the sieve. Beat the yolk and the wine together. Make a hole in the center of the crumbs and add the egg mixture. Taking a large wooden fork, stir the crumbs and the liquid until balls of dough roughly the size of lima beans form. Do not touch the dough. Spread half of the crumbs in the center of the righthand half of a 24-inch sheet of wax paper. Fold the lefthanded part over the crumbs, and roll out the dough, taking care to roll only in one direction, away from the crease. Pull back the folded side of the wax paper and turn the dough out into your pie plate. Repeat this procedure for the top crust. Crimp and bake as required.

William Woys Weaver, *The Christmas Cook*, 1990, p. 95.

Almond Sweethearts

Blanch and pound to a paste one pound of sweet almonds, adding a little rose water as you proceed. Beat the whites of six eggs to a stiff froth, and mix them with the almond paste, with as much powdered loaf sugar as will make it into a stiff dough. Add a few drops of essence of lemon, roll it out on your paste board, and cut it in the shape of hearts with little tin cutters; place some sheets of fine white paper on some buttered tin plates, put your hearts on them, placing them so far apart, that they cannot unite with each other; grate loaf sugar over them, and bake them a delicate brown in a brisk oven.

Lettice Bryan, *Kentucky Housewife*, 1839, p. 290.



Egg Nogg

Break six eggs, separating the white from the yolks; beat the whites to a stiff froth, put the yolks in a bowl and beat them light. Stir into it slowly, that the spirits may cook the egg, half a pint of rum, or three gills of common brandy; add a quart of rich sweet milk and half a pound of powdered sugar; then stir in the egg froth, and finish by grating nutmeg on the top.

Mrs. Lettice Bryan, *Kentucky Housewife*, 1839, p. 408.

SMITHS CREEK DEPOT, 1863

Pumpkin Cakes

Having stewed fine sweet pumpkin, mash a pint of it very fine, pass it through a sieve, and mix with it one quart of fine Indian meal. Add a small dessert spoonful of salt, two large spoonfuls of butter, two beaten eggs, and enough sweet milk to make it a thick batter. Drop it by large spoonfuls on buttered tin sheets and bake them a nice brown in a brisk oven.

Mrs. Lettice Bryan, *Kentucky Housewife*, 1839, p. 314.

FORD HOME, 1876

Roast Turkey (WITHOUT STUFFING)

After picking and singeing the turkey, plump it by dipping three times into boiling water and once into cold holding it by the legs, place to drain, and dress as in general directions; prepare stuffing by taking pieces of dry, stale, not moldy, bread and crust (not too brown) cut off a loaf of bread fully three or four days old; place crust and pieces in a pan and pour on a very little boiling water, cover tightly with a cloth, let stand until soft, add a large lump of butter, pepper, salt, one or two fresh eggs, and the bread from which the crust was cut, so as not to have it too moist. Mix well with the hands, and season to suit taste; rub inside of turkey with pepper and salt, stuff it as already directed, and sew up each slit with a strong thread; tie the legs down firmly, and press the wings closely to the sides, securing them with a cord tied around the body (or use skewers if you have them), steam from one to three hours (or until you can easily pierce with a fork), according to the size, place in a dripping pan, skewer on the breast a piece of salt pork and the pieces of fat taken from the turkey before it was stuffed, dredge well with flour, put a quart of boiling water in the pan, and baste often. Cook until it is a nice brown and perfectly tender; remove to a hot platter and serve with cranberry sauce and giblet gravy. To make the gravy, after the turkey is dished, place the dripping pan on the top of range or stove, skim off the fat if there is too much, and add more water if necessary; chop the heart, gizzard and liver (previously boiled for two hours in two quarts of water) and add to the gravy with the water in which they were boiled, season with salt and pepper, add a smooth thickening of flour and water, stir constantly until thoroughly mixed with the gravy, and boil until the flour is well cooked, stirring often to prevent burning.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1876, pp. 267-77.



Chicken Pie

Cut up two young chickens, place in hot water enough to cover, boil until tender; line a four or five quart pan with rich baking-powder or soda-biscuit dough quarter of an inch thick, put in part of chicken, season with salt, pepper and butter, lay a few thin strips or squares of dough, add the rest of the chicken and season as before; some add five or six fresh eggs hard boiled and sliced or a few new potatoes in their season; season liquor in which the chickens were boiled with butter, salt, and pepper; add a part of it to the pie, cover with crust a quarter of an inch thick, with a hole in the center the size of a tea-cup. Keep adding the chicken-liquor and hot water if needed, since the fault of most chicken pies is that they are too dry. There can scarcely be too much gravy. Bake one hour in a moderate oven, having the heat turned to the bottom, as great care is necessary to have the bottom crust well baked.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1876, p. 264.

Soda Biscuit (FOR CHICKEN PIE)

Put one quart of flour, before sifting, into sieve, with one teaspoon soda and two of cream tartar (or three of baking powder), one of salt, and one table-spoon white sugar; mix all thoroughly with the flour, run through sieve, rub in one level table-spoon of lard or butter (or half and half), wet with half pint sweet milk, roll on board about an inch thick, cut with a biscuit cutter, and bake in a quick oven fifteen minutes. If you have not milk, use a little more butter, and wet with water. Handle as little as and make as rapidly as possible.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1876, p. 40.

Oyster Soup

Two quarts water, tablespoon salt, two of butter, half teaspoon pepper; heat together to boiling point, add pint oysters, six rolled crackers, half cup sweet cream. Remove as soon as at the boiling point. Serve immediately.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1876, p. 282.

Christmas Plum Pudding

One quart seeded raisins, pint currants, half pint citron cut up, quart of apples peeled and chopped, a quart of fresh and nicely chopped beef suet, a heaping quart of stale bread crumbs, eight eggs beaten separately, pint sugar, grated nutmeg, teaspoon salt; flour your fruit thoroughly from a quart of flour, then mix remainder as follows: In a large bowl or tray put the eggs with sugar, nutmeg and milk, stir in the fruit, bread crumbs and suet one after the other until all are used, adding enough flour to make the fruit stick together, which will take about all the quart; dip your pudding cloth in boiling water, dredge on inside a thick coating of flour, put in pudding and tie tightly, allowing room to swell, and boil from two to three hours in a good sized pot with plenty of hot water, replenishing as needed from teakettle. When done, turn out in a large flat dish and send to table with a sprig of holly, or any bit of evergreen with bright berries, stuck on the top. Serve with any nice pudding sauce. This recipe furnishes enough for twenty people, but if the family is small, one-half the quantity may be prepared, or it is equally good warmed over by steaming. For sauce, cream a half pound sweet butter, stir in three-quarters pound brown sugar, and the beaten yolk of an egg; simmer for a few moments over a slow fire, stirring almost constantly; when near boiling add a half pint bottle grape juice, and serve, after grating a little nutmeg on the surface.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1876, pp. 307-08.



Hard Sauce (FOR CHRISTMAS PLUM PUDDING)

Take two cups powdered sugar; add a half cup of butter slightly warmed, so that the two can be worked up together. When they are well mixed, beat a grating of nutmeg and the juice of a lemon. Whip smooth and light, mound neatly on a dish and set in the cold to harden.

May Perrin Goff, *Detroit Free Press Cook Book (The Household and Ladies Cyclopaedia)*, 1881, p. 568.

Pyramid Pound Cake

One pound sugar, one of butter, one of flour, ten eggs; bake in a dripping-pan one inch in thickness; cut when cold into pieces three and a half inches long by two wide, and frost top and sides; form on the cake stand in pyramid before the icing is quite dry by laying, first in a circle, five pieces with some space between them; over the spaces between these lay five other pieces, gradually drawing in the column and crowning the top with a bouquet of flowers.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1877, p. 58.

Corn Bread

Take one quart buttermilk, and one pint corn meal, one teaspoon soda, one teaspoon salt, one tablespoon sugar and three eggs; have the stove very hot, and don't bake in too deep a pan. We use the dripping pan; and we think, of all the corn bread we ever tasted, this is the best.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1876, p. 35.

English Mince Pies

Three and a half pounds of good chopped beef, three and a half pounds of suet, three and a half pounds of raisins, three and a half pounds of currants, seven pounds of apples chopped, one pound of candied citron, two pounds of sugar, one ounce of nutmegs, four quarts of good cider, one pint best vinegar, salt, a pint of golden syrup. Half the raisins should be stoned and chopped, the other half left whole. The quantity, of course, may be reduced or increased; for example, by giving five, or seven pounds of beef, to fourteen pounds of apples. Even this proportion added to the others makes splendid pies. To our taste, the proportion of suet is altogether too large, one pound, especially if a shin of beef is used, being ample to secure rich pies. No common spices, such as cloves, or allspice, should be employed.

Mrs. J. C. Croly (Jennie June), *Jennie June's American Cookery Book*, 1870, pp. 144-45.

Centennial Cake

Two cups pulverized sugar, one of butter rubbed to a light cream with the sugar, one of sweet milk, three of flour, half cup corn starch, four eggs, half pound chopped raisins, half a grated nutmeg and two tea-spoons baking powder.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1877, p. 45.



Charlotte Russe

One ounce gelatin, one pint sweet milk, one of cream, four eggs, sugar to taste; beat the sugar and yolks of eggs together until light, boil the gelatin in the milk and strain over the eggs and sugar; whip the cream, which must be very cold, to a nice froth and add to the above; flavor with vanilla. Line the dish you wish to serve it in with the sponge-cake, and pour the mixture in, then set it on ice till wanted.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1877, p. 85.

Sponge Cake (FOR CHARLOTTE RUSSE)

Three eggs, one and a half cups powdered sugar, two of sifted flour, two tea-spoons cream tartar, half cup cold water, tea-spoon soda, grated rind and half the juice of one lemon; bake in dripping-pan.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1877, p. 59.

Ladies Fingers (FOR CHARLOTTE RUSSE)

One and one-eighth pound of flour, one of powdered sugar, ten eggs; beat eggs and sugar as light as for sponge-cake; sift in with flour one tea-spoon baking powder and stir slowly. Make a funnel-shaped bag of heavy ticking or strong brown paper; through the hole in the small end push a funnel-shaped tin tube, one-third inch in diameter at small end and provided with a flange at the other to prevent it from slipping quite through; tie the small end of bag firmly around the tube, and you have a funnel-shaped sack with a firm nozzle projecting slightly from the small end. Into this bag pour the batter, over which gather up the bag tightly so that none will run out, press and run the dough out quickly through the tube into a pan lined with light brown paper (not buttered), making each about a finger long, and about as thick as a lead-pencil, being careful not get them too wide. Sprinkle with granulated sugar, bake in a quick oven, and, when cool, wet the under side of the paper with a brush, remove and stick the fingers together back to back. The bag, when made of ticking, will be useful in making macaroons and other small cakes.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1877, p. 87.

Cranberry Tart Filling

Take half a pint of cranberries, pick them from stems and throw them into a saucepan with half a pound of white sugar and a spoonful of water; let them come to a boil; then let them stand on the hob to cool while you peel and cut up four large apples; put a rim of light paste around your dish; strew in apples; pour the cranberries over them; cover with a lid of crust, and bake for an hour.

Mrs. Sarah J. Hale and Louis A. Godey, *Godey's Lady's Book*, 1870, p. 91.

Puff-Paste

One quart flour, three-quarters pound butter or lard, yolks of two eggs, a tea-spoon 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 up 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*, Ed., 1877, p. 183.



Cranberry Sauce

After removing all soft berries, wash thoroughly, place for about two minutes in scalding water, remove, and to every pound fruit add three-quarters of a pound granulated sugar and a half pint water; stew together over a moderate but steady fire. Be careful to cover and not to stir the fruit, but occasionally shake the vessel, or apply a gentler heat if in danger of sticking or burning. If attention to these particulars be given, the berries will retain their shape to a considerable extent, which adds greatly to their appearance on the table. Boil from five to seven minutes, remove from fire, turn into a deep dish, and set aside to cool. If to be kept, they can be put up at once in air-tight jars. Or, for strained sauce, one and a half pounds of fruit should be stewed in one pint of water for ten or twelve minutes, or until quite soft, then strained through a colander or fine wire sieve, and three-quarters of a pound of sugar thoroughly stirred into the pulp thus obtained; after cooling it is ready for use. Serve with roast turkey or game.

Estelle Woods Wilcox, *Buckeye Cookery and Practical Housekeeping*, Ed., 1877, p. 131.

Molasses Cup Cake (ICED WITH COLORING, IN PLACE OF 2024 SAND TARTS)

Butter one half cup, molasses one cup, sugar one cup, sweet milk one cup, three eggs, three cups of flour, one large tablespoonful of ginger, half teaspoonful of salt, one teaspoonful of soda dissolved in molasses. Mix butter and sugar together well first, then add the other ingredients, eggs well-beaten being the last. This is very good.

Mrs. J. C. Croly (Jennie June), *Jennie June's American Cookery Book*, 1870, p. 202.

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 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, 3 tablespoons corn starch or 2 eggs. Bake in a custard-pan with an under crust.

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

Orangeo, or Orange Jelly

Break up, in a very little water, two ounces of the best Russian gum isinglass; boil it gently till it is completely dissolved, and looks like thick starch, mashing it with a spoon against the sides of the pan, which will greatly facilitate the process; then strain it into a large bowl; grate the yellow rind from one dozen large, deep colored oranges, squeeze the juice into the bowl, with the isinglass, adding one pound powdered loaf sugar; put it in a pan, give it one boil up, and then remove it from the fire. Have your moulds made precisely in the shape and size of common oranges, making each one in two equal halves, which will fit very closely when put together, with the exception of a small hole at one end, that must be, to pour the jelly into the moulds. Wet them with water, to make the jelly come out smoothly, pour in your jelly, and set them to congeal. After which, open the mould, and turn out the jelly; sprinkle the grated orange peel regularly over the moulds, wet your jelly balls with a little jelly that is lukewarm, put them in the moulds, press them together, and set them in ice till the jelly and orange peel consolidates; then turn them out into a glass dish.

Lettice Bryan, *Kentucky Housewife*, 1839, p. 334.



✧ EDISON HOMESTEAD, 1915 ✧

Roast Goose with Potato Stuffing

Singe, remove pinfeathers, wash and scrub a goose in hot soapsuds; then draw (which is removing inside contents). Wash in cold water and wipe. Stuff, truss, sprinkle with salt and pepper, and lay six thin stripes fat salt pork over breast. Place on rack in dripping-pan, put in hot oven and bake two hours. Baste every fifteen minutes with fat in pan. Remove pork last half-hour of cooking. Place on platter, cut string, and remove string and skewers. Garnish with watercress and bright red cranberries, and place Potato Apples between pieces of watercress. Serve with Apple Sauce.

Fannie Merritt Farmer, *The Boston Cooking-School Cook Book*, 1896, p. 228.

Potato Stuffing

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|-------------------------------------|--------------------|
| 2 cups hot mashed potato | 1/3 cup butter |
| 1 ¼ cups soft stale bread crumbs | 1 egg |
| ¼ cups finely chopped fat salt pork | 1 ½ teaspoons salt |
| 1 finely chopped onion | 1 teaspoon sage |

Add to the potato, bread crumbs, butter, egg, salt, and sage; then add pork and onion.

Fannie Merritt Farmer, *The Boston Cooking-School Cook Book*, 1896, p. 228.

Yule Tide Punch

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| 2 quarts water | 1 cup orange juice |
| 4 pounds sugar | 2½ teaspoons grated orange zest |
| 2 pints pineapple juice (fresh, if possible) | 2 cups white grape juice, or 2 cups dry white wine, |
| 1 ½ cups lemon juice | or 2 cups light rum |
| 2½ teaspoons grated lemon zest | |

Mix the sugar with the water and boil 10 minutes. Add pineapple juice and set aside to cool. When cool, add the lemon juice, lemon zest, orange juice, orange zest, and the grape juice, white wine, or rum. Put this into an ice cream freezer, or simply put into a metal container, cover, and set in a deep freeze. When frozen, beat with a whisk to smooth the texture, and pour into a punch bowl. Serve immediately.

Ladies' Aid Society of the Presbyterian Church, *The Tidioute Cook Book*, 1904, p. 188

Spice Cookies

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|------------------------|---------------------|
| ½ cup Molasses | ½ Teaspoon Soda |
| ¼ cup Sugar | ½ Teaspoon Salt |
| 1 ½ Tablespoons Butter | ½ Teaspoon Clove |
| 1 ½ Tablespoons Lard | ½ Teaspoon Cinnamon |
| 1 Tablespoon Milk | ½ Teaspoon Nutmeg |
| 2 cups Flour | |

Heat molasses to boiling point. Add sugar, shortening, and milk. Mix and sift dry ingredients, and add to first mixture. Chill thoroughly, and proceed as with **Ginger Snaps**. (recipe follows on page 11)



Ginger Snaps

Toss one-fourth of mixture on a floured board and roll as thinly as possible; shape with a small round cutter, first dipped in flour. Place near together on a buttered sheet and bake in a moderate oven. Gather up the trimmings and roll with another portion of dough. During rolling, the bowl containing mixture should be kept in a cool place or it will be necessary to add more flour to the dough, which makes the cookies hard rather than crisp.

Fannie Merritt Farmer, *The Boston Cooking-School Cook Book*, 1906, p. 486

Grandma's Apple Cake

Three cups of dried apples stewed slowly in two cups of molasses, then set 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 this 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*, p. 263

Jelly Sandwiches

Spread buttered bread with jelly and sprinkle jelly with chopped nuts. Cover with buttered bread, and shape.

Maria Willett Howard, *Lowney's Cook Book*, p. 200

Stuffed Dates

Make a cut the entire length of dates and remove stones. Fill cavities with castanea nuts, English walnuts, or blanched almonds, and shape in original form. Roll in granulated sugar. Pile in rows on a small plate covered with a doily. If castanea nuts are used, with a sharp knife cut off the brown skin with lies next to shell.

Fannie Merritt Farmer, *The Boston Cooking-School Cook Book*, 1896, p. 444.

Snow Balls

| | |
|------------------|---------------------------|
| 2 cups sugar | 3 cups Five Roses flour |
| 1 cup sweet milk | 3 teaspoons baking powder |
| ½ cup butter | 5 eggs (whites) |

Mix and beat well. Bake in deep square tin. Cut in 2 inch squares. Remove outside. Frost on all sides, then roll in freshly grated cocoanut.

Lake of the Woods Milling Company Limited, *The Five Roses Cook Book*, 1915, p. 121.

Portsmouth Frosting (FOR SNOWBALLS)

| | |
|----------------------|--------------------------|
| 2 Tablespoons Cream | 1 Teaspoon Melted Butter |
| Confectioner's Sugar | ½ Teaspoon Vanilla |

Add Confectioner's sugar to cream until mixture is of right consistency to spread; then add butter and vanilla and beat two minutes.

Fannie Merritt Farmer, *Catering for Special Occasions with Menus & Recipes*, 1911, p. 132.



The Usual 'Plain' Dessert

Dissolve one package of Jell-O, any flavor (orange), in a pint of boiling water. Pour into a bowl or mould and set in a cold place to harden. From the seven different flavors a great variety of desserts are made, and every one is delicious. No pictures can reproduce them in their full beauty. They are served either with or without whipped cream.

Genesee Pure Food Co., *Jell-O and the Kewpies*, 1915, p. 3.

English Christmas Cake

| | |
|--------------------------------|-------------------------|
| ¾ pound butter | ½ teaspoon cloves |
| 1 pound brown sugar | 1 teaspoon allspice |
| 2 pounds currants | 1 teaspoon mace |
| 2 pounds raisins | 1 teaspoon mixed spice |
| 1 pound dates | Vanilla |
| 10 eggs (8 will do) | ¾ teaspoon soda |
| ¼ pound almonds | 5 cups Five Roses flour |
| ¼ pound walnuts | ¾ or 1 cup brandy |
| ½ cup molasses (or rose water) | |

Brandy may be mixed with other ingredients or poured over cake when baked. Bake in very slow oven 3 to 4 hours.

Lake of the Woods Milling Company Limited, *The Five Roses Cook Book*, 1915, pp. 96-97.

Confectioner's Frosting

Two tablespoons boiling water or cream and a little flavoring essence of vanilla, lemon, or almond. Add enough confectioner's sugar to the liquid to make of right consistency to spread.

Lake of the Woods Milling Company Limited, *The Five Roses Cook Book*, 1915, p. 86.

Rose Leaves

| | |
|-------------------------|----------------------------|
| 1 cupful sugar | ¼ teaspoonful salt |
| 6 tablespoonfuls Crisco | 1 teaspoonful rose extract |
| 2 eggs | 2 cupfuls flour |

Cream Crisco, adding sugar gradually, then stir in eggs well beaten; add salt, extract, and flour. The dough should be soft. Now chill dough, then roll very thin, using sugar instead of flour, to dust rolling-pin and board. Cut out with small fancy cutter. Place on tins greased with Crisco and bake in moderate oven eight or ten minutes or until slightly browned. Sufficient for fifty small cakes.

Marion Harris Neil, *The Story of Crisco*, 1913, p. 110

ENJOY. THANK YOU.

