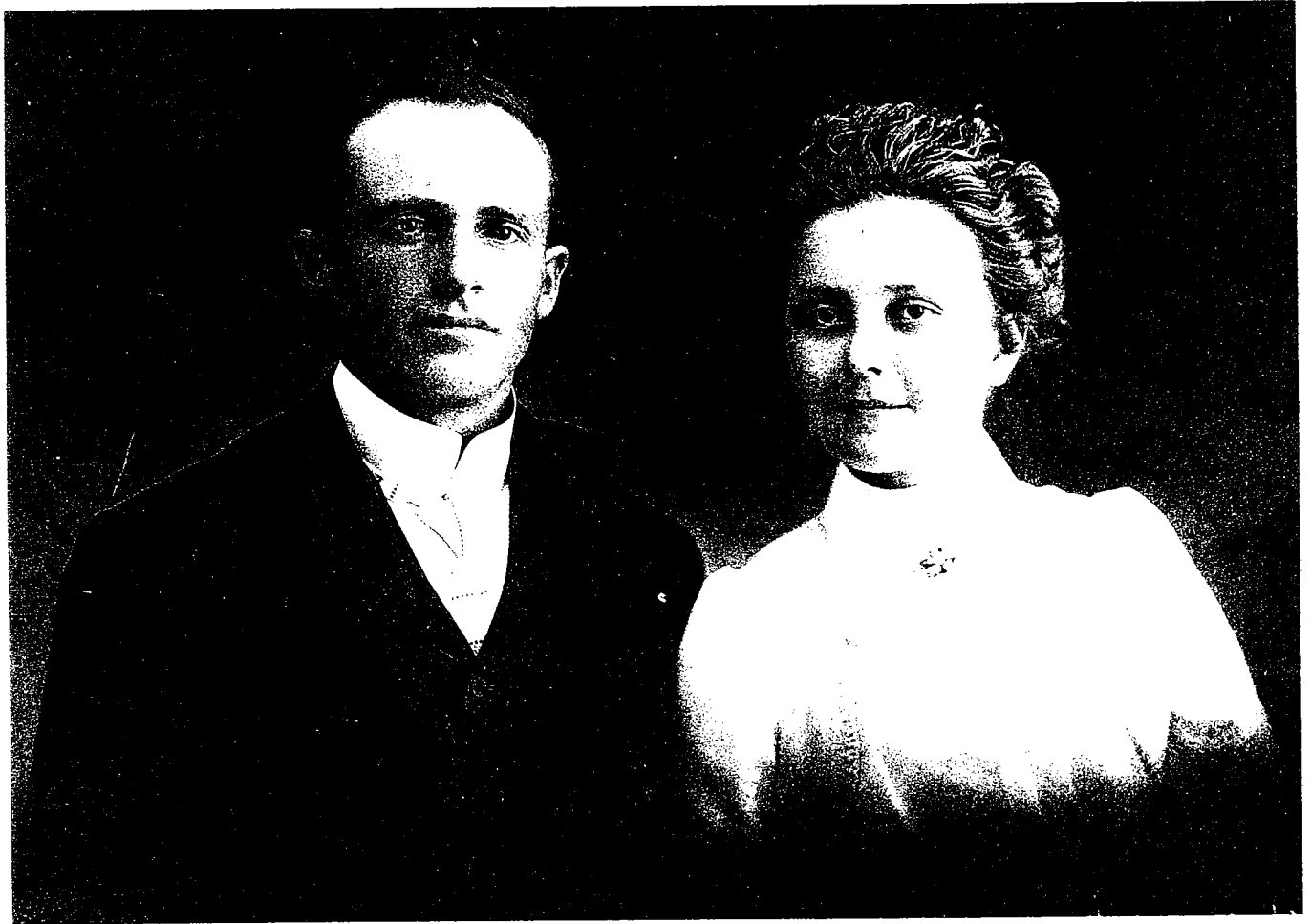




MARY GEORGENA'S KITCHEN

MEMORIES AND RECIPES OF
MARY GEORGENA GILBERT JACKSON

Compiled by Her Granddaughter
Mary Margaret Jones Hawkins



William Jackson and Mary Georgena Gilbert
On Their Wedding Day, March 20, 1901

Mary Georgena and William traveled to Salt Lake City to be sealed in the Salt Lake Temple, but they had to delay their marriage until Mary's mother could wire her permission because Mary wasn't quite sixteen years old.



The Jackson Family

About 1923

Taken in Front of the Family Home in Manassa

Left to right: back row: Ivin, Elvera, Louvina, Will
front row: Hannah Marie Jacques Jackson, Delwyn, William, Elbert,
Lorraine, Mary Georgena, Warren, Josephine

MARY GEORGENA'S KITCHEN

Mary Georgena Gilbert was born on April 9, 1885 in Riverton, Salt Lake County, Utah to Johanne Margrethe Stoutz and Timothy Gilbert. In the spring of 1888, the Gilberts along with five other families moved to the San Luis Valley of Colorado, eventually settling on the Conejos River a few miles west of Antonito near the little Mexican town of San Rafael. There Mary and her sister Anne attended school and worked in the garden and house until they were in their teens. Mary became proficient in Spanish and spoke it as well as the Mexicans. She married William Jackson March 20, 1901 in the Salt Lake Temple. They had four children, and then William was called on a second two-year mission to England. Upon his return, their family continued to grow, and they eventually moved to a beautiful new brick home in Manassa. (William salvaged the brick from an old school house which was being demolished.) William was very involved with the livestock of the Jackson Investment Company and Mary had the major part of the responsibility of managing at home including her large lovely home, milk cows, chickens and turkeys, huge garden, and 11 living children.

Mary was a wonderful manager. Every week day (work day) she wore a long apron which not only protected her dresses from wear and spills, but was also handy for various chores like collecting eggs and bringing them up to the house. Mary's kitchen was a twelve by fourteen foot, roughly rectangular room at the back of the house (east). On the south wall was a free-standing, broad, shallow white porcelain sink to which water was piped. On the west wall were doors to the dining room and to the kitchen closet. Next to them stood the wood-burning stove. At the north end of the room were two doors. One led to the back hall and the other to the pantry where much of the baking preparation was done. Between them stood the kitchen cupboard. The east wall was lined with windows and a door which opened out onto the screened back porch. Along this wall sat a long bench used by the younger children at mealtimes. The large kitchen table and additional seating took up the middle of the room.

Mary Georgena's kitchen, with its big black wood-burning stove was the center of the home. Not only did it attract the family because of the good things it held to eat, but also because it was the warmest place in the house in the winter. On school nights the children sat around the kitchen table to do their homework. The seating order at meals was particularly set and strictly followed. William sat at the south end of the table with the youngest child in a highchair to his left. Around the corner of the table to the left sat Mary. On down the table to Mary's left sat the children on long benches beginning with the oldest and moving on around the table on down to the second youngest who would end up sitting to William's right. The older girls were thus available to help Mary "wait table" and the youngest children were in easy reach of mother and father. Lorraine remembers every day starting out with the family kneeling together for family prayer at the kitchen table, "regardless of how late you had been out the night before."

The family home in Manassa was among the finest in town. It had a nice lawn, fence, and indoor plumbing, which was rare at that time in Manassa. The Jacksons were the first in town to have electric lights (powered by electricity generated by a Delco engine in Grandpa Samuel Jackson's garage), but Mary always cooked on a wood stove and relied on an evaporation cooling box in

the garden for her refrigeration in the summer. She always had running water in the Manassa home. Hot water was heated in a boiler and a water heater tank attached to the wood stove and was piped to the kitchen sink. Ivin remembers having a big fire going in the stove especially early Monday mornings for wash day and Saturday nights for the children's weekly baths.

Mary spent a good deal of time on domestic chores which are not even considered by homemakers today. The first recipe in her notebook is for lye soap. It calls for grease and scraps. When the hogs were butchered, the thick layer of fat under the pigs' skin was cut up and heated over a fire. The melted clear liquid fat was poured off for cooking and baking lard as specified in many of these recipes. The remaining "chitlings" were cooked down to get more fat for the lye soap. Mary would also collect and save other animal fat as she cooked. This collected fat was used with lye to make soap. Soap-making was hard work and required most of a day. In the summer Mary would set up a big black pot on a fire outside the house; this was dangerous work and the younger children were cautioned to not come near. (Ivin remembers once when a neighbor boy Ace Bailey tasted some of the soap after it had cooled. It burned his mouth and throat quite badly.) When they got older, the children could help with the stirring of the fat and caustic lye as it boiled over the fire. When it solidified, the soap would be cut into chunks and stored. The soap would be shredded to wash clothes; it kept their things wonderfully white. The family bought a milder store soap for bathing and hand-washing.

These recipes which I have been able to collect for this project are probably not the most common Mary used. For those most common foods--bread, rice pudding, bread pudding, meats, potatoes--were made from recipes so familiar that they did not need to be written down. Josephine recalls her mother's bread routine. Every other day Mary would make bread, eight loaves at a time. If she got it baked in time, the children would get some for lunch when they came home from school at noon (a mile each way). If the bread wasn't baked yet, Mary would make scones with the dough to go with the children's lunch. She used a yeast start she kept always on the top of the warming oven of the wood-burning stove. It was made in a two-quart jar with a culture that was kept indefinitely. She would use all but a cup of it to make the bread dough. Then she would add unsalted potato water and a little sugar to the remaining start. It would grow, being warm right next to the stove chimney and be ready for the next baking day. If it went bad, Mary would send one of the children to borrow a fresh start from a neighbor. Josephine remembers being sent to get some from Aunt Annie one day when it was bitter cold and Josephine was coming down with pneumonia.

Breakfast always included cooked cereal which Mary's husband William would start on the back of the stove as soon as he got up in the morning. (When their parents were away on an occasional trip or with the livestock, the children had the luxury of corn flakes for breakfast.) Breakfast usually also included eggs. Sometimes there would be fruit, not usually fresh, but home-bottled peaches or applesauce. Mary also bottled sausage which was occasionally served for breakfast, and the family often had fresh sausage in the fall when the pigs were butchered.

In the summer, the big meal was at noon, and a lighter meal was eaten at sundown; a light summer supper would consist of bread and milk and radishes or occasionally rhubarb and buttermilk gruel. Josephine remembers liking toasted bread from the oven with warm milk and cream poured over it as a light meal, especially when she was sick. In the winter, with the children in school and having a limited lunch hour, the big meal was in the evening. The day's big meal was almost always based around meat and potatoes.

In the spring William would plow the large garden area south of the house, but then it would be Mary's responsibility to organize the children to keep it up. William was sweet to help and would do what he could, but he was often gone and busy with the livestock. In their home garden, the Jacksons raised asparagus, peas, corn, green beans, tomatoes, beets, rhubarb, radishes, turnips, Hubbards squash, potatoes, and cucumbers. There were four or five apple trees on the west side of the garden--transparent and red. They never had to worry about worms in these apples; those pests seem to have come into the valley later. They also had a big hedge of black currants. They also raised red currants, choke cherries, some strawberries and goose berries. Josephine remembers her mother's wonderful clear currant jelly which required such a long, tedious process to make.

The summer's harvest of root vegetables--parsnips, carrots, turnips, and such--would be stored in the cellar located under the big screened-in porch at the back of the house. The cellar was entered by a big door (built into the floor of the porch) that had to be lifted giving access to wooden steps that led down to the darkness underground. Lorraine remembers always being afraid to go down there. The vegetables were buried in sand for winter use, and there was always a big, open crock of cold, tasty pickles, usually dill. In the winter, the back screened porch was used to keep meat; whole sides of beef would stay frozen there. Pork was cured with salt as described in several recipes in Mary's notebook. It would have to be boiled before it was eaten. Lorraine remembers its being quite salty, but so good.

Off the kitchen was a large pantry which by fall time was always filled with two-quart jars of preserved food. One-quart jars were not large enough for the Jackson family. Lorraine recalls putting dishes of leftovers in the pantry, often with little in them, to avoid having to wash so many dishes. She remembers times when she thought she was finished with the dishes, but her mother "would go into the pantry and really scrape and clean out. I always hated those days [because they meant] more dishes to wash." There were huge bins in the pantry for flour and sugar. Josephine remembers a favorite treat made by taking a slice of homemade bread to the pantry, dipping it in a pan of cream that had been left there to separate, and then dipping it in the big sugar bin.

To help raise money to bring electricity to all of Manassa, for a three year period Mary and other women would take their "Sunday eggs" to Brother Sellers's store on Monday morning. He would buy them at twenty cents a dozen, and this money was saved in the "electricity fund." Mary also helped the Relief Society raise money for various projects by making home-made ice cream which she would donate to be sold in cones, five cents a scoop, at the church dances which were held every two weeks on Friday night. Louvina remembers hurrying home from school to make the custard and freeze five gallons of ice cream for those dances. (Ice was obtained by

cutting big chunks of it out of the river in the winter and storing it, packed all around with sawdust for insulation, in a compartment at the end of the garage. There it would keep into the summer to be used for making such delicacies as home-made ice cream.)

A Mrs. Montoya would come in and help Mary with her housework two days a week, particularly on Mondays, the wash days. Mrs. Montoya was always in need of a little money and knew that she could get it from Mary (though William was not quite so compassionate). She would do extra work around the Jackson home to pay back her loans. Mary had grown up among the Mexicans and had learned to love their red chili. Mrs. Montoya often made a big pot of good hot chili--very red in color and without beans-- for the family, particularly remembered by Josephine and Ivin.

Mary was always generous with her less fortunate neighbors. Ivin recalls being sent on "Old Nell," the family's old mare, to deliver their surplus to needy neighbors like the Pruitts or the Montoyas. When the hogs were killed in the fall, he would take meat, head cheese, or livers if there was more than the Jackson family could use. In the spring his errand would be to take rhubarb or other garden produce.

Louvina remembers special "afternoon teas" which Mary would host several times a year for her friends. The house would have to be cleaned top to bottom, and wonderful pies were prepared. These "gracious times lifted us above the humdrum of daily living." On another occasion Mary recorded the menu of a very special meal which she prepared to honor her and William's Silver Wedding Anniversary. She wrote: "We celebrated our Silver Wedding March 18th [1926] (conference being held on the 20th). We served Supper at 6 p.m. Seated 91 to the table. Table extended full length of dining room and parlor. Mother sent 2 bouquets of pink roses, paper, to decorate the table, also silver paper for mats and candle stick holders. Our decoration was coral and gray. The menu: Turkey with dressing, mashed potatoes, gravy, macaroni, carrots with peas, sliced tomatoes on lettuce [sic], pickles, lemon pie, slice of pineapple, piece of banana with speck of pimento on top [to resemble a candle], cake and sliced ice cream brick [colored] coral and gray [ordered from Alamosa]."

Mary Georgena Gilbert Jackson lived a rich, full life in spite of the fact that she died at the young age of 45, August 6, 1930. She left a husband and large family of eight still at home with three children married. Mary Georgena, the heart of their home was gone, a loss that her husband and children felt deeply for the rest of their lives. However, Mary did leave her family with a precious and generous legacy of love and memories, most of which were centered in the tasks of everyday life which they shared: another treasure of Mary Georgena's kitchen.

"Rose Manna fruit Cake"

1 1/2 cups sugar

1 1/2 cups water

1 teaspoon cinnamon (heaping)

1/2 teaspoon cloves

1/2 teaspoon nutmeg

1 cup raisins

1 tablespoon lard (heaping) ^{Sard} 1/4 TBL milk

Boil all this 15 minutes and let stand until cold

1 teaspoon soda

3 cups flour

Beat well.

Combination for salad

Celery - onion - cabbage tomato - sliced

cottage-cheese - nuts t - cucumber

cucumbers - celery - pimiento t, - cheese

apples - celery - cheese t - cabbage

carrots - cottage cheese raisins t - peas

cheese - rice - pimiento t - celery all with dressing

The following recipes were transcribed from an aged composition book the pages of which were quite worn and the cover of which was missing. The lined paper measured approximately 6 3/4" by 8 1/4" and was quite brittle and spotted with "cooking drips"(I would guess). It had evidently been added to at various times over a number of years and included some household hints and quotes besides recipes. The only date in it was "June 22, 1925." Most of it was written by Mary Georgena Gilbert whose handwriting was identified by her daughter Josephine. In this transcription I have retained the original spellings, capitalization and punctuation, but have occasionally inserted explanations in brackets when I felt they were necessary. The notebook was in the possession of one of Mary's daughters Lorraine who writes: "This is mother's 'old' cookbook--she always wrote where the receipt came from. It is the one I always remembered going to when I needed a receipt--didn't think I could cook without it." Josephine recalls that this recipe notebook was kept in a drawer in the pantry and was the only one her mother owned.

HARD SOAP

Dora Sellers

7 1/2 lbs. grease or scraps

2 cans Rex lye

10 lbs. water

cook 1 hour, add 1 qt. of water to each can lye, boil 1 1/2 hr. longer. pour in can or tub let cool and cut.

You can succeed with Grit, Grace, and Gumption.

Courage of the common place often excels the heros of the crisis.

MARRIAGE

Two volumes bound in one complete

With thrilling stories old but sweet

No title needs the [?] fair

Two golden [?] are blended there.

DEVILS FOOD CAKE

Cream 2/3 cup butter with 1 1/2 cup brown sugar. add the yolk of 3 eggs mix well
1/2 cup grated chocolette dissolved in 1/2 cup boiling water. 1/2 cup sweet milk in which 1
teaspoon soda has been dissolved 2 cups of flour in which 1 teaspoon of baking [powder] has
been mixed. If white frosting is used, use 4 eggs, white of 2 for filling. If carmel frosting is used
then 3 eggs is enough.

Rasbery stitch for shall: Sister Mc Kinzie

1 row plain stitch

2 row wrong stitch

3 knit two to gather

4 knit one and pick up one

then start over. [?] slip first stitch, and knit last [?]

FUDGE CAKE

Susie Fossett

Melt four squares of unsweetened chokolitte over hot water, and add 1/2 cup of sugar 1/2 cup milk. 1 egg yolk. Mix untill smoth and cook over hot water untill thickened. Remove from fire and cool.

Cream to gather 1/4 cup butter, 1/2 cup sugar add 1 egg and beat untill smooth. Then stir in 1/3 cup milk and add 1 1/4 cup flour. 2 teaspoons baking power 1/8 tea. baking soda sifted together. When well mixed stir in the chocholette mixture and 1 teaspoon venilla. bake in well greased shallow pans so that the cake is not more than 1 1/2 in. thick when baked. cool and spread with fudge frosting.

BLACK CAKE

1/2 cup butter

1 cup sugar

4 eggs white or 3 for filling

1/2 cup coffee

1/2 cup sour milk

1/4 bar of chokolitte

1 teas. ground cinnamon

1 teas. all spice

1 teas. cloves

1 teas. soda

FRUIT CAKE

Sister Haynie

1 lb. brown sugar
3/4 lb. butter
1 lb. flour
8 eggs
1 teaspoon soda
1 1/8 cup mollasses
2 lb. raisins
1 1/8 cup rich sour cream
1 lb. currants
3/4 lb. citron
1/2 lb. dates
1/2 lb. figs
1/4 lb. preserved canton ginger
1/4 lb. almond meats
1/4 lb. candied orange peel
2 tabel spoons mace
2 tabel spoons ground cinnamon
1 tea spoon cloves
1 tea-spoon nutmeg
1 wine glass brandy

Cream butter and sugar add well beaten eggs molasses, soda dissolved in sour cream sifted flour spices fruit and brandy. A strong arm is required for mixing. but the result of thorough mixing and stirring and carefull baking will more than repay the effort. bake from 2 1/2 to 4 hours according to heat of oven (moderate oven) to preserve moister cover with brown paper when half done. let bake thouraly rap in cheese cloth and put in a tin box will keep for a year or more.

DEVILS FOOD CAKE

Mary Manning

2 bars chocolotte shaved up
1 cup sweet milk
2 eggs
1 cup sugar
1 table-spoon butter, stir but dont beat,
1 1/2 cups flour
1 level teaspoon soda

cook the chocholette and milk to gather in double boiler and allow to cool before combining, bake in a moderate oven.

MOHOGANY CAKE

Mary Manning

1 1/2 cup brown sugar 1 cup butter 3 eggs 1/2 cup sweet milk 2 1/2 cups flour
3/4 teaspoon soda 1/2 cup chocolete boiled in one half cup milk, combine and flavor with
vanilla.

WINE RECEIPT

Grandma Gilbert

Pick currentes good and ripe
wash carefull put in Earthen jar mash well.
1 gallon of watter to 1 gallon of fruit
Let it stand from 24 to 36 hr. untill it works good, then
Strain thru a cloth
Measure juice put 2 lb. sugar to a gallon of juice. stir untill sugar dissolves.
then put in crock jar or bottles let stand for a week, working, fill up but dont put a cork in for 1
or 2 weeks or it will burst the bottle.
Then cork tight and it will keep for a year, dont boil juice or it will spoil.

FRUIT CAKE

Alta Boice

2 eggs	1 teaspoon soda
1 cup sugar	1/2 teaspoon baking powder
2/3 cup lard	1 teaspoon nutmeg
1 cup molassas	2 teaspoon cinnamon
2 cups raisons	1/2 teaspoon cloves
1 cup sour milk	1 teaspoon allspice
	1 teaspoon ginger

bake in moderate ovun

DAINTY APPLE PIE

4 large apples grate sweeten
Beat whites of 3 eggs stiff, add apples
flavor and beat well. Place in a partially baked pastry shell and finish baking in a slow oven,
cover with whipped cream serve hot.

SAUCE

One cup water, dash of salt, 4 tb. sugar, nutmeg, vanilla, butter. thicken with flour

APPLE SAUCE CAKE

One cup brown sugar 1/2 cup butter

1 1/2 cup apple sauce sweetened. 2 heaping cups flour

2 level tea's soda 1 tea each cin, cloves, nutmeg one cup raisons and nuts,
cream sugar and shortening,

add spices. then add flour with soda

throw nuts and raisons in dry flour

Lastly add apple sauce be careful to have a stiff batter

PIE CRUST

Two cups of flour after sifting

4 tea. of shortening chop lightly to gather

add 2 tb. of ice watter mix with fork

roll quickly. bake

Sister Christensen.

(1) 2 cups tart apples peeled, cored and minced
mix with 1 1/2 cup fine bread crumbs
add 1 cup sugar, tablespoon butter, 3 eggs beaten light
1/2 teaspoon mace 1/2 cinnamon
Turn into a buttered mold or pudding dish
bake, serve with liquid sauce

(2) Into a pan put a layer of sliced apples, then a layer of bread crumbs, and so on until your pan is as full as desired, then pour over all a sauce made of 2 eggs, 1 pt. milk 1/2 cup sugar. Sprinkle top with nutmeg Bake in moderate oven about 3/4 of hour.

(3) To 1 cup bread crumbs add 1/4 cup brown sugar and a lump of butter.
Put all in a pan over the fire to melt and mix. Butter a bake dish, put in a layer of crumbs and a layer of sliced apples with sugar and cinnamon then more crumbs and apples until dish is full
Bake in slow oven with 1/4 cup watter poured over the mixture.

HURRY UP CAKE (APPLE)

Line a pan with sliced apples. Sprinkle apples with sugar, cinnamon and butter

Make a batter of 1/2 cup milk 1/2 cup sugar 1 cup flour 1 egg 1 tablespoon butter 1 teaspoon baking Pd.

Pour mixture over apples.

Bake 1/2 hr. turn it over serve with whipped cream or sweet sauce.

COOKIES

Dora Sellers

1 qt flour 3 teaspoons baking powder
2 tablespoons lard 1 cup sugar
mix with hand into flour. beat 2 eggs 1 cup milk and mix in flour, stiff, roll and bake.

Ella J.

2 cups sugar
2 cups currants
2 cups sour cream
1/2 cups butter or lard 2 eggs 1 nutmeg 1 table spoon venilla 2 teaspoons soda 1/2
tea-spoon baking P. flour to make a soft dough.

BUNS

1/2 cup lard
3 eggs
1 1/2 cup sugar
1 1/2 cup sour milk
1/4 tea.-s. soda
2 tea.-s. baking P
2 tea.-s. cinnamon 1/2 pk raisons
1/2 tea.-s. cloves & all spice
flour enough to mix

[from Aunt Annie, Mary Georgena's sister]
[Elvera had copied a card of this recipe, so
it must have been a favorite]

SAUCE

Lottie Keel

Sauce for Fruit Pudding
1 cup sugar
2 table-spoons flour
1 table-spoon butter cream to gather
then add egg, beat
add boiling water right thickness add lemon extract an[d] lemon juice or vinegar to taste.

BOILED SUET PUDDING

Sister Turner

2 cups suet
4 cups flour
1 level tea-s. salt, water to make a stiff dough. roll to about 1/2 in. thick and spread with
currents, raisons or chopped apples flavor to taste roll. tie in cloth and boil 3 hr.

APPLE DUMPLINGS

Miss Noble

Mix and sift to gather:

2 c. of flour

4 ts b. P.

1/2 t. of salt

1/2 cup of butter or lard

1/2 cup milk roll out about 1/4 of in. thick

Pare and core 6 tart apples roll out enough dough to cover one apple place apple on dough. fill center of apple with sugar add pinch of nutmeg or cinnamon. place in oven cook until done. serve with:

VINELLA SAUCE

mix 1 tb. cornstarch

1/2 cup sugar pinch of salt

add 1 cup boiling water

1 tb. butter cook until it thickens stirring constantly

add 1 ts. vinegar and 1/2 ts. venella.

CARROT PUDDING

Lerene M.

1 cup grated carrots

1 cup grated potatoes

1 cup grated apples

1/2 cup shortening or 1 cup suet chopped fine

1/4 cup sugar or molasses

1 cup raisins

1 cup flour 1 teaspoon soda 1 cinnamon

1/2 t. salt 1/2 alspice 1/2 nutmeg

1/2 cup bread crumbs

Mix in order given and steam 3 hours in double boiler.

CHOCOLETTE CUCKIES

Elsie McCorral

1/2 cup butter 3 eggs

1 cup sugar

1 cup raisons

1 cup nuts

1/2 cup dates

2 1/2 cups sifted flour

3 teaspoons B.P. 3 table-spoon boiling watter

2 squar[e]s chocolette melted put in last.

LEMON PIE

1 1/4 cup sugar
1/3 cup flour
few grains salt
Juice 1 (Sunkist) lemon
grated rind
3 egg yolks
1 cup boiling water
1 teaspoon butter

Mix sugar flour and salt. add boiling water. stirring constantly. Cook 15 minutes, then add butter, egg yolks, rind and juice of one lemon. Stir and cook 2 minutes. Cool and pour in a crust that has been baked on the outside of a tin pie plate. Cover with eight-minute meringue and bake.

EIGHT MINUTE MERINGUE

3 egg whites
1/2 cup powdered sugar (scant)
Grated rind (Sunkist) orange or lemon

Beat egg whites with (Dover) egg beater, untill stiff. gradually add 2/3 of the sugar beating vigorously. fold in remaining sugar. add grated rind. put on pie and bake eight minutes in moderate oven. 1/4 teaspoon cream tarter add to egg white. You can also add white of one egg beaten stiff to the lemon filling when removed from the fire, or 1 cup cream.

Literary Digest

[This page was quite spotted perhaps indicating that this recipe was much used. Also, Elvera had copied a card of this recipe.]

PUNKIN PIE

Cloe R. [Rodgers]

Line a plate with crust and have it extend 1/2 in. above the edge of the plate. Mix 1 cup punkin
1 1/4 cup milk 1/3 cup sugar 2 table-spoons molasses. 2 well beaten eggs 1/4 teaspoon ginger
1/4 tea spoon cinnamon. fill the crust with the filling, bake 35 minutes or untill firm like custard.

MINCE MEAT

(Kistie) [Mortensen]

Apples 10 lb (equal to 3 five lb. buckets after being cored) Raisons 4 lb.
currents 2 lb. gran. sugar 4 lb. Brown sugar 3 lb. Cinnamon 10 teaspoons
cloves 3.t. black pepper 1.t. 1 pt. cider vinegar 1 qt. sweet cider, 2 t. nutmeg
1 1/2 lb. finely chopped suet mace 3 t. 6 t. salt, lean beef 4 lb.
1 qt. of meat liquid. grind meat and apples and boil all together for half hour (add 1 pt good
brandy) 1 1/2 lb. citron peel
put in stone jar and let stand in a cold place
this will keep in an open stone jar for a year.

JELLIE ROLL

6 eggs seperated
6 table spoon sugar (rounding)
add to yolks
6 t.b. flower rounding add
1/3 B.P. stir
Beat whites add. Bake slow let stand minuet spread jellie

MUSTARD PICKLES [written in a different hand] (Sister Winters)

One qt. large cucumbers cut in pieces
1 qt. small cucumbers 2 qt. small onions
1 qt. tomatoes-cut 6 red peppers
3 qt. cauliflower 6 green peppers cut in strips
Put all in separate dishes with salt over nite, in the morning cook seperately in clear water untill tender. Then put to gather and boil a short time in following paste. One once pulverized tumeric
1/2 lb. ground mustard 2 cup flour 7 cups sugar 1 gal. vinegar. seal--

MUSTARD PICKLES [written in Elvera's hand] (Sis Turner)

1 gallon each of cauliflower, onions and cucumbers. Leave in separate vessels. 1 pint salt --1 gallon boiling water. Pour boiling hot over veg. Let stand until morning. Drain. Boil seperately in 1 cup vinegar and 2 cups of water--(Except onions) until tender. Make paste 1 gal. vinegar 1/2 pound mustard 2 full cups flour -- 6 cups sugar 1/2 ounce celery seed. Place hot veg. in dressing and let come to a boil

SUET PUDDING

(Mary Olsen)

1 pk. seeded raisons 3 eggs
1 cup sweet milk 1 teaspoon nutmeg
1/2 cup sugar 1 teaspoon soda
1 cup dark molasses pinch salt
1 1/2 cup suet 2 teaspoons B.P.
Enough flour to make stiff batter
Steam 3 hr.

SAUCE

water, lump butter and lump jelly lemon juice, sugar, nutmeg, thicken

(ALUMINUM) CLUB 22 MINUTE CAKE

Cream butter and sugar add eggs, milk, sifted flour flavoring and baking powder, beat well

2 tb. butter
1 cup sugar
2 beaten eggs
1 cup milk
2 cups sifted flour
1 tea's vanilla
2 tea's B.P.

PAN CAKE

1 tea's salt. 2 C. [?] flour
2 tea's B.P. 1 1/2 cup milk, sweet
2 tb. sugar 1 egg 2 tb. butter

STEAMED CABBAGE WITH APPLES

M. Hicks

Take medium size cabbage either red or white. cut up real fine. put in a kettle add 1 1/2 cup cold water 1/2 cup lard or butter, little salt and sugar.

When 1/2 done add 7 apples (large) cut in fine pieces. let cook until well done and water is cooked away.

MINERAL OIL MAYONNAISE

Dr. Dwyer

1 egg, 2 cups mineral oil
1 tsp salt. 1 tsp mustard
Paprika make as any other salad dressing.

VEAL OYSTERS

(ElVera)

1 1/2 lbs. shoulder or rump of veal
cut into pieces size of oysters
season, dip in egg and bread crumbs or flour, fry to a golden brown in deep hot fat.
Put in baking dish, cover with milk, bake in moderate oven 1 hr.

TOMATO RELISH

Mrs. VanFredinburg

18 large ripe tomatoes
4 large onions cut very fine
1 table-spoon each cinnamon, cloves, allspice, ginger, nutmeg
2 cups vinegar
1 cup sugar
2 tbs. salt.--Boil 1 hr. (sugar to taste)

GRAHAM BREAD [Elvera's hand]

Sis Christensen

Boil 4 cups milk and cool.
4 tbs. lard--level : 4 tbs. B. sugar
1 tbs. salt : 4 cups graham flour
add flour (graham) while milk still warm. add yeast cake--dissolved in warm water when luke warm. Then add white flour (4 cups). Mix well-- Put on board & mix--do not get too stiff. Put in pan--let rise. Mix and mould--let rise. Bake

PIE CRUST

(Myrtle Swafford)

3/4 cup lard 1/2 cup boiling water
3 cups flour (sifted before measuring)
1 teaspoon Baking powder 1 1/4 teaspoon salt
mix lard and water sift flour salt and B.P. mix lightly and chill before rolling.

CHIRO CHIRO

Susie Foset

Chop fine 1 pk. [peck] or 2 gallon green tomatoes
1 large head cabbage
8 large onions
1 gallon cucumbers cut fine
2 1/2 qt. vinegar
2 teaspoon salt pepper cinnamon cloves nutmeg, or just black pepper if liked.
5 cups brown sugar
1 table spoon tumeric
3 table spoon flower.
boil untill tender

CATSUP

Mrs Swob

4 qt ripe tomatoes, 2 tb spoons salt
2 cups vinegar, 2 cups sugar (or 3/4 as desired)
1 teaspoon cayenne

Boil all ingredients together untill thick pour in sterilized bottles cork & was [?] with parafin or seal

Sparagus, white sauce, and grated cheese.

Sister Christensen

COLD MUSTARD AND VINEGAR PICKLE

1 gallon vinegar
3 cups sugar
1/2 cup salt
1 cup mustard

LARGE CUCUMBER(DANISH) PICKLE

1 pint sugar
1/2 pint vinegar
1/2 pint watter
peal and sprinkle salt over night boil 15 minutes

Tarnished wood work

Equal parts turpentine and linseed oil
Mogehany polish boiled linseed oil and vinegar
if raw oil 2/3, boil and add (vinegar 1/3)

SWEET PICKLES

Sister King

Soak all separate in salt water over night.
2 qt vinegar mixed spices, boil in vinegar
4 cups sugar
2/3 cup mustard
5 lb. bucket califlour (pieces)
5 lb. bucket green tomatoes
7 large cucumbers (pieces)

DILL PICKLES

Aunt Vida

1 Gallon Vinegar

1 cup salt

1 cup mustard

2 cups sugar

Piece of Alum size of hazel nut (powdered)

Mix the dry ingredients and pour in the vinegar and boil, then cool. then put in cucumbers. do not wash them (pick carefull). put a plate and weight on top. You can keep putting in more cucumbers untill the jar if full. sprinkle dill between them. not to much.

RIPE CUCUMBER PICKLES

Mrs J A Harshbarger

Cut cucumbers length wise cover with alum water, allowing 2 teaspoons to qt. of water. heat gradually to boiling point remove from hot part of stove. on back let stand 2 hours, remove from alum water then chill in ice water, make a syrup by boiling five minutes 2 lb. of sugar 1 pint vinegar with 2 tea-spoons each of whole cloves and cinnamon tied up in a cloth. add cucumbers and cook ten minutes then put in a jar remove and scald syrup 3 successive mornings and returne to the cucumbers put in jars and seal.

TOMATO CATSUP

1 Peck ripe tomatoes

2 table spoons ground cloves

3 tablespoons ground cinnamon

2 tablespoons salt

1/2 cup of sugar. cayenne pepper to taste

(I like paprika too)

After tomatoes are well boiled rub thru sceive removing skins and seeds--then add the cloves and cinnamon putting them in several small sacks of thin muslin dont squeeze on it, will darken the catsup, add salt sugar let boil down untill real thick, then thin with vinegar and add cayenne pepper. let boil up good. pour in bottles and seal.

String beans--peas

String beans--onions

String beans--beets

String beans--cabbage-nuts

String beans--cooked carrots

String beans--tomatoes.

peas--carrots

peas--beets

peas--potatoes

peas--dried beans

peas--egg or celery

peas--asperagus, cheese, or tomatoes

"POOR MANS FRUIT CAKE"

[Josephine copied and used this recipe.]

1 1/2 cups sugar
1 1/2 cups water
1 teaspoon cinnamon (heaping)
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1 cup raisins
1 tablespoon lard, (heaping) (4 Tbl mlt lard)
Boil all this 15 minutes and let stand until cold
1 teaspoon soda
3 cups flour
[1/2 t. salt]
Beat well
[9 by 9 pan 350 degrees]

COMBINATION FOR SALAD

celery--onions--cabbage	tomato--sliced
cottage-cheese--nuts	t--cucumber
cucumber--celery--pimento	t--cheese
apples--celery--cheese	t--cabbage
carrots--cottage cheese--raisons	t--peas
cheese--rice--pimento	t--celery all with lettice

"COCOA CAKE THAT NEVER FAILS"

1 cup sugar
1/4 cup butter
Yolk of egg, white in icing
1/2 cup cocoa dissolved in hot water and finish filling cup with milk
1 teaspoon soda
1 1/2 cups flour

BOILED DRESSING

1/2 tbsp. salt 1/2 tbsp. flour yolk 3 eggs 1 1/2 tbsp melted butter
1 tbsp. mustard pinch cayenne, 1/4 c. vinegar or lemon juice 3/4 cup milk
Mix dry ingrediences, add yolks beat. butter milk and vinegar very slowly. boil untill it thickens.

