Cooking Recipes
My dear Sister,

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

Helen

Oyster Soup
50 oysters
1 qt sweet milk

Put the oysters in a pan to scald, in their own liquor. Set the milk and one tablespoonful of butter come to a boil, then add the oysters and cook two minutes. Season salt and pepper.

Potato Soup
3 medium size potatoes
1 small onion
1/8 teaspoon celery
2 tbsp flour
6 cups scalded milk

Cut potatoes fine, add 2 tbsp butter, 1 tablespoon salt, 2 tablespoons flour, 2 tablespoons poultry.
Carrot Soup
1 pt of milk
1 cup cooked carrots pressed through a strainer
2 tbsp butter
1 tablespoon onion juice
1 cup of minced parsley, celery or celery salt
Heat milk. Combine the other ingredients. Heat them in the heated milk.

Corn Chowder
2 cups potato cubes
2 cups water
4 cups scalded milk
1 onion, 1 teaspoon salt
2 cups cooked corn
4 slices bacon
4 tbsp butter
Few grain pepper
Chop onion & bacon, add potatoes and salt, pepper & butter and cook in water until soft, adding more water if necessary. Add corn cooked + 2 cups milk. Then return to boiling point and add milk.
Meat dishes.
Fish.
Roasts.
Game & Poultry.
Sauces.
Compots & Salads.
Pastries.
Cakes.
Ices.
Entrées.
Vitamin Salad
2 medium sized tomatoes
2 oranges
1 cup chopped celery
Lettuce - mayonnaise
Peel tomatoes & oranges, cut in thin slices and arrange alternately in a circle on lettuce. Allow 1 orange & one half tomato to each serving. Sprinkle with chopped celery. Garnish with Mayonnaise.

Corn & Chives Bacon Salad
1 cup grated carrots 1 cup string beans
2 cup diced celery 1/2 cup mayonnaise
Select medium size balls. Boil until tender. Peel - cut off top & scoop out the entire vegetable. Stuff with mixture of grated carrots, string beans & diced celery + mayonnaise. Serve on cup of bread lettuce.

Spring Salad
4 hard boiled eggs
4 slices tomatoes
mayonnaise
1/2 cup diced cucumber
3 tbsp chopped sweet pepper
Lettuce
Peel & cut the hard-boiled eggs in halves. Arrange mix together the diced cucumbers and chopped sweet peppers with a little mayonnaise and fill each half of egg white. Garnish top with egg yolk and thinner dressing mixed with mayonnaise. Arrange lettuce leaves on salad plate. Cut two slices tomatoes on the lettuce and the eggs on the tomato and dot with mayonnaise. Chill & serve.
Potato & Pea Salad
2 cups cooked potatoes 1/2 tsp paprika
2 tbsp celery 1/2 cup cooked beets
1/2 tsp salt 1 cup cooked peas
4 hard-cooked eggs


Pineapple & Strawberry Salad
2 cups diced pineapple
1 cup strawberries
1/2 cup mayonnaise
lettuce

Peel pineapple, and dice. If canned pineapple is used, drained well. Mix pineapple with mayonnaise. Select nice ripe strawberries. Arrange on lettuce leaves on salad plate. Place spoonful mayonnaise and dressing on lettuce. Drop on the ripe berries, not mixing as it will crush the berries. Chill & serve.

Marshmallows may garnish top if desired. Walnut meats.
Chocolate Pudding
(Sida Clark)

1 pt milk
to scald on stove
2 tablespoonful corn starch
2 " cocoa
1/2 g cup sugar
Enough milk to mix corn starch, cocoa and sugar
Stir above slowly in milk on stove. Let cook until thick. When cool add one teaspoonful vanilla.

Dainty Pudding

1/2 sauce ice cream
1/2 jello & walnut meats
whipped cream over all.
Cornstarch Pudding

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

Sago Pudding

Soak 1/2 cup Sago three hrs or over night in a little water. Heat one qt of milk and cook Sago in milk until clear. Beat together the yolks of two eggs, 1/2 tablespoonful salt and 2 1/3 cupful sugar, add gradually to hot milk and cook until thick. The whites of eggs may be beaten and powdered sugar added and used as meringue.
Lemon Orange Pie
1 Lemon, juice + grated rind
1 Orange, juice and pulp
2 egg yolks beaten light
3 tablespoons cornstarch
1 cup g sugar
5 teaspoon salt
2 tbsps cresco
1 1/2 cup water
Beat egg yolks light & stir in mixed
dry ingredients. Add liquids lemon
rind & cresco. Cook in double
boiler until thick. Cool + pour
in baked shell. Cover with
meringue made of two egg
whites, beaten stiff with 4
tbsps sugar and one teaspoon
lemon juice.

Graham Cookies
1 cup hard
1 cup sugar
1 " buttermilk
1 teaspoonful soda
1/2 " salt
Add graham flour
until very stiff and
roll thin.

Sugar Cookies
1 cup g sugar
1/2 cup buttermilk + Sour milk
1/2 cup butter + 1/2 mixed
Salt the above
1 egg
Sponge 1/2 teaspoonful soda
dissolved in hot water, nutmeg
Knead lightly with flour
Prize Sugar Cookies
(Aunt Ida's)
2 eggs
2 cups sugar
1 cup butter
1 cup sweet milk
2 teaspoonful soda in milk
4 teaspoonfuls A. tartar mixed in flour
1/2 nutmeg 1 teaspoonful vanilla

Malasses 6 cookies (Best)
2 cups molasses 1 cup sugar
1 cup lard 1/3 cup coffee warm
2 teaspoonfuls soda
1/2 teaspoonful pepper
Other spice & salt
flour to mix

Wine Drops
(Aunt Ida's)
1 cup sugar
1/2 sheeting
1 " molasses
1 " thick milk with
2 teaspoonfuls soda dissolved
2 teaspoonfuls Cinnamon
1 " cloves
1/2 nutmeg salt
1 cup raisins & currants
About 4 cups flour
Mix stiff & cut by knife for baking

Put an orange or a lemon in the jar with your newly made cookies;
you will then a delicious flavor.
Orange or lemon peel will do the same.
Ginger Snaps
1 cup butter
1 cup molasses
1 cup sugar
1 egg
1 teaspoon soda
1 teaspoon ginger
1 cup boiling water
flour to mix

Sugar Cookies
2 cups sugar
1/2 cup shortening
2 eggs
1/2 cup cold water
nutmeg, 1 level teaspoon soda
little salt (if you do not use butter)
flour to mix

Melasses Cookies
1 cup molasses
1 cup brown sugar
1 cup lard
2 teaspoons soda with
1 cup boiling water
1 teaspoon ginger
1/2 " cinnamon
flour to mix

Cream Cookies
1 cup sour cream
1/2 " sugar
1 teaspoonful soda
1 egg
Salt
Flour to make soft dough,
use to butter if cream is not good.
Cake (Mom's)
1 cup sugar
1 tablespoonful butter
2/3 cup sweet milk
2 egg
2 teaspoonful B powder in flour
1 teaspoonful vanilla

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

Cocoa Cake
4 tablespoons shortening
1 cup sugar
3/4 " milk
1 egg
1 3/4 cups flour
3 teaspoonful B powder
1/2 cup cocoa
1/4 teaspoon salt
1 teaspoon vanilla

Cream shortening; add sugar & well beaten egg; beat well & add milk slowly, sift flour, B powder, salt & cocoa into mixture & stir until smooth, add vanilla & pour batter into well greased pan, bake about 1 1/2 inches thick. Bake in moderate oven 20 min. when cool, before removing from pan; cut diagonally across middle.
Chocolate Icing
1 cup sugar
little water
put on stove and stir
until it hairs
add whites of eggs
well beaten; 1 sq chocolate
melted by steam.

White Icing
1 cup sugar
1/4 cup sweet milk
Boil on stove
until it hairs
when done cool
add 1 teaspoonful
vanilla or almond.
Bailey Icing
1 cup granulated sugar
1/2 teaspoon Cr. tartar
1/2 cup water
White of one egg
1/2 teaspoon flavoring
Beat sugar, cream of tartar
+ water until syrup, spins
a thread; pour very slowly
on stiffly beaten egg white
+ beat smooth & stiff enough
to spread. Add flavoring &
spread on cake.

Fruit Icing
1 egg white
1 1/2 cups confectioner's sugar
1 1/2 tablespoons strawberry
or raspberry juice
Put unbeaten white of egg in
shallow dish; with wire whip, beat
in the sugar a little at a time;
add the juice & spread on top
of cakes.

White Cake
1/2 cup shortening, 1 cup g. sugar,
3/4 cup water, 2 cups flour,
3 teaspoons B. powder, whites of 2 eggs
1/2 tablespoon salt, 1 teaspoon flavoring
Beat shortening + sugar together until very light
add water slowly almost drop by drop & beat
constantly; add flooring, stir in
the flour, salt, B powder then
spread on cake.
Cream Puffs
1/2 cup shortening 1 cup flour
1 cup boiling water 1/2 teaspoon
3 eggs 2 teaspoons baking powder
Heat water & shortening in saucepan
until it boils up well; add flour
sifted with salt, all at once &
stir vigorously. Remove from the
fire as soon as mixed; cool &
mixed in unbeaten eggs, one at
a time. Add baking powder, mix
well, and drop by spoonfuls
1/2 inches apart on greased tins.
Shape into circular form with
wet spoon. Bake 25 minutes in
hot oven. With sharp knife
cut to admit filling

Cream Filling
1 cup sugar
1/3 cup cornstarch
2 cups scalded milk
1/2 teaspoon salt
1 teaspoon vanilla
Mix dry ingredients, add egg
slightly beaten & stir into this
gradually the scalded milk. Cook
about 15 min. in double boiler,
stirring constantly until thickened.
Cool slightly & flavor

Egg Nog
1 egg
1 cup milk
1 teaspoon sugar
Few drop vanilla
Few grains nutmeg
Few grains salt
Sea Biscuits

2 cups flour
3 teaspoonsful B powder
3/4 teaspoon salt
2 tablespoons shortening
1 tablespoon sugar
1/3 cup water
1 egg

Sift flour, B powder, salt & sugar together in a bowl; add beaten egg & melted shortening to water; add dry ingredients to make soft dough; roll out on floured board to about 1/2 inch thick, cut with biscuit cutter & bake in moderate oven about 25 minutes.
Baking Powder Biscuit - Dumplings, meat Pie Crust:
2 cups flour
4 teaspoons B powder
1 teaspoon salt
2 tablespoons fat
3/4 cup liquid
(milk or half milk + water)
dumplings + pie crust use less milk + more shortening.

Soda Biscuits
2 cups flour
1/2 teaspoon soda (large)
1 cup sour milk
1/2 teaspoon salt
2 tablespoons fat
(Large teaspoon soda or 1/2 teaspoon soda + 2 tablespoons B powder)