

*Mother's last cook book!*

# Pen Hi



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## COMPOSITION BOOK

17-560

**J. C. PENNEY CO. Inc.**

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A few of my old choice receipts copied  
from the old receipt-book made at Cases  
Island, Long Lake - now Lake Leontine  
July 28<sup>th</sup> 1915.

Mellie J. Thomas

### Mrs Cases black walnut-bread

4 cups flour

4 teaspoons b-powd.

1 " " salt

1 cup sugar. - Sift all together  
then have ready -

2 well beaten eggs.

1½ cup milk

1 cup nut-meats or half raisens. Let stand  
20 minutes before baking.

Bake ½ hour in a slow oven.



## Hattie Maywells Johnny Cake

1 cup corn meal  
1 " flour  
1 " milk  
1 scant table spoon shortening  
 $\frac{1}{4}$  cup sugar, salt  
2 tea spoons baking powder.  
N. B.

Sour milk and soda can be used.

## Biscuits.

3 cups pastry flour  
3 level tea-spoons baking powder  
 $\frac{1}{4}$  to  $\frac{1}{2}$  cup shortening  
About 1 " milk or water - salt.  
N. B.

Can use sour milk sweetened with  
a little soda instead of milk.



Fried Cakes, - My Country Receipt -

2 cups sugar

1/2 " cream - sour

1 " butter milk

2 eggs

2 tea - s - soda - level,

Salt - and seasoning.

Mix soft - as possible.



## Mother's Cullers

3 eggs

3 spoon full melted butter

3 " " sugar-white

1 spoon full milk. salt.

Mix stiff as can be kneaded - roll

thin, cut, and fry in hot-lard.



## Aunt-Deals Brown Sugar Cookies

- 2 cups dark brown sugar
  - 1 " shortening
  - 1 1/2 " butter milk
  - 1 1/2 Teaspoons soda-salt-nutmeg
- Mix and let stand a while

## Laura L. Oat-meal cookies

- 2 1/2 cups rolled oats
- 2 " flour
- 1 1/2 light-brown sugar
- 1 cup butter
- 2 eggs
- 1 Teaspoon soda
- 1 " " cinnamon
- 1/2 salt.

Mix dry ingredients - then add butter and eggs. roll and bake.



## Mother's Molasses Cookies

$\frac{2}{3}$  cup sugar

1 " molasses

$\frac{2}{3}$  " shortening

1 egg, salt and little ginger, cinnamon.

Boil sugar and molasses 2 or 3 minutes  
then add - 1 table spoon soda dissolved  
in 2 table spoons water. flour.

## Ironia's Molasses Cookies

$1\frac{1}{2}$  cups sugar

$1\frac{1}{2}$  " molasses

1 heaping cup shortening

1 egg

1 table spoon soda, dissolved in

3 " " vinegar

Ginger, Cinnamon, salt

Mix very hard.



## Sour Cream Cookies

- 1 Rounding cup sugar
- 1 cup rich sour cream
- $\frac{1}{3}$  " butter substitute or other shortening.
- 1 large egg.
- 3 level tea spoons baking powder,
- $\frac{1}{2}$  teaspoon soda
- Vanilla
- Salt.
- 3 cups or more of flour.



## CAKES.

### Every Day White Cake

1 Cup granulated sugar  
1/2 " milk  
1/2 " butter  
2 " flour  
3 level tea-spoons baking powder.  
Whites 2 egg  
1 tea-spoon seasoning

### Butter milk cake

1 cup gran-sugar  
1/8 " butter  
1 " rich buttermilk  
2 1/2 " flour  
1 1/2 tea spoons soda  
Cinnamon - nutmeg - little cloves.



## Pearl Gundry's Devil Food.

- 1 cup brown sugar
- 2 teaspoons cocoa
- 1 table spoon butter
- $\frac{1}{2}$  tea spoon vanilla
- Beat together well - add
- $\frac{2}{3}$  cup sour milk
- 1 level tea spoon soda
- $\frac{1}{2}$  cups of flour sifted 2 or 3 times
- Whip until creamed.

## Soft-Molasses Cake

- 1 cup molasses
- 1 " brown sugar
- $\frac{3}{4}$  " shortening
- 1 " cold water
- Salt, Ginger, cinnamon
- Flour to make stiff batter
- 1 tea spoon soda.

This is  
Mrs Eastman's  
Ginger Bread  
not soft-molasses  
cake.



## Soft-Molasses Cake

$\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  " shortening  
1 " molasses  
2 eggs  
 $\frac{1}{2}$  cup hot-water  
1 tea spoon soda - spices<sup>and</sup>  
Flour to make soft-batter

My most-practical cake for all uses.  
Surprise Cake

$\frac{2}{3}$  cup sugar  
Butter, or other shortening, size of walnut  
1 egg  
 $\frac{1}{2}$  cup milk  
 $1\frac{1}{2}$  " flour. salt and seasoning.

This makes Loaf or Layer cake.

For pudding, put any kind of fruit in tin, make the cake and pour over, bake, serve with cooked sauce.



# Old Fashioned Marble Cake

## White part-

$\frac{2}{3}$  cup white sugar

$\frac{1}{2}$  " butter

$\frac{1}{2}$  " sweet milk

Whites of 2 eggs

2 teaspoons baking powder

Lemon seasoning to taste.

## Dark part-

$\frac{1}{2}$  cup brown sugar

$\frac{1}{2}$  " butter

$\frac{1}{2}$  " sweet milk

Yolks 2 eggs

2 teaspoons baking powder

Cinnamon, cloves.

Drop in tin alternately spoon

full at a time. Very good.



## Mrs Case's Cream Cake

- 1 cup sugar
- 1 table spoon butter
- 1 egg
- $\frac{3}{4}$  cup water
- 2 cups flour
- 2 teaspsons baking pond
- Salt and seasoning
- Good for loaf or layer.

## Mrs Valtys Sponge Cake

- 2 eggs beaten stiff
- 1 cup white sugar beaten into eggs
- $\frac{1}{2}$  " hot water
- 1 cup flour
- Season to taste. quite a hot oven  
and use tin with hole in center.



## Celia's Layer Cake

$1\frac{1}{4}$  cups sugar  
 $\frac{1}{8}$  " shortening  
2 eggs  
1 cup milk - nearly full  
2 " flour  
2 teaspoons b-pond.

Add beaten whites of eggs - last.

### Frosting -

1 cup sugar. 1 egg white  
4 teaspoons cold water  $\frac{1}{8}$  T. vinegar <sup>or cream</sup> <sup>barley</sup>.



## Mrs Yates' Black Chocolate Cake

1st {  $\frac{1}{2}$  cup butter  
1 " white sugar  
2 egg yolks  
 $\frac{1}{2}$  cup thick sour <sup>milk</sup> ~~cream~~  
1 level teaspoon soda

add

2nd {  $1\frac{1}{4}$  sifted flour - cups  
 $\frac{1}{2}$  teaspoon baking powder, vanilla.

add

3rd { 3 rounding lbs cocoa dissolved in  
enough boiling water to make  $\frac{1}{2}$  cup.

(mixture)

4 { Beat 2 egg whites quite dry and fold in to  
Loaf or layer.

Frosting -  $1\frac{1}{2}$  cups 4X sugar, as much  
cocoa as desired, add cream or milk  
and piece of butter, chopped nut-meats  
if desired.



## Icing for cake. Cherry icing

Boil 1 cup granulated sugar with  
4 table spoons cherry juice. when done  
Add the beaten white of an egg - whip.

## Fig filling for cake.

Chop or grind figs fine - add sugar  
and small amount of water, cook  
until tender and quite thick.  
Let cool then spread between layers.

## Marsh Mellow Icing

White of one egg.  $\frac{7}{8}$  cup sugar  
3 table spoons water. set over boiling  
water and beat 7 minutes, then add  
11 marsh mallows, beat until cold.



# PIES.

## Lemon Pie

- 1 egg
- 1 cup sugar
- 2 heaping table spoons corn starch
- Lump butter
- 1 Lemon. use juice and grate rind,



## Puddings

### Sailor Duff

1 egg

2 table spoons sugar

2 " " butter

$\frac{1}{2}$  cup molasses

$\frac{1}{2}$  " flour

1 teaspoon soda

$\frac{1}{2}$  cup boiling water. Steam 1 hour.

### Hard sauce

1 cup sugar,  $\frac{1}{2}$  cup butter  $\frac{1}{2}$  teaspoon flour

4 table spoons boiling water.



## Maple Rice Pudding

2 cups cold boiled rice

1 pt- milk

$\frac{1}{2}$  cup maple syrup.

2 well beaten eggs - salt

Mix well - bake until nearly set -  
and stir frequently.

## Prune Whip

3 egg whites

4 stewed prunes - mashed

$\frac{1}{2}$  cup powdered sugar

Whip eggs very stiff - add prunes, sugar

Put in a basin wet with cold water

then set in pan of cold water & bake

in moderate oven 45 minutes

Serve with whipped cream



## Orange or Lemon Pudding

1 pt. bread or cake crumbs.

1 qt milk

Yolks 3 eggs - beaten

Grate skin of whole orange

1 cup sugar - mix. put lumps of butter on top - bake 20 minutes.

Add orange juice to sugar frosting or put thin slices of orange on top - serve.



## MEAT DISHES

### Omelet

Beat together - yolks of 3 eggs, pinch of salt and dash of pepper. add 1 Table spoon flour - beat again, add 1 cup milk and stiffly beaten whites of eggs. cook in well buttered pan.

### Cheese Souffle

3 Table spoon - rounded of flour

3 " " grated cheese

3/4 cup milk

2 eggs

Butter size of walnut;

Salt, pepper or pepreka

Cream butter and flour - add milk and cheese - cook until it thickens add yolks and beaten whites

Bake 20 minutes

Jessie Andrews, Oregon



## Chicken Souffle - Mrs F. M. Field

2 Table spoons flour

2 " " butter

1 tea spoon salt

$\frac{1}{8}$  " " pepper

2 cups scalded milk

2 " cold chicken or veal

$\frac{1}{2}$  " stale bread crumbs

1 egg.

Make a white sauce from butter, flour salt, pepper and milk, add bread crumbs and cook until thickens. stir in chicken (or any cold meat ground fine) whip egg light and fold in, pour into greased dish, bake 35 min. Corn Souffle can be made same only use 1 cup corn instead of meat;



## Meat Loaf

1½ lbs. ground beef  
½ " sausage  
1½ cup cooked rice  
2 " fine or toasted bread crumbs  
1 egg  
1 or 1½ cup of milk as needed.  
Salt and pepper.

## Veal Loaf

3 lbs. veal  
½ " fresh pork  
6 crackers rolled fine  
2 eggs  
Butter size of walnut  
1 t. of salt and pepper  
2 " " milk, little nut-meg.

This makes a large loaf.



## Krater Scalloped Salmon

1 Can Salmon

2 Thick slices of bread

1 egg - salt and pepper.

Use milk as needed, can make quite thin.

Bake in buttered tin, some butter <sup>or lard</sup>.

Or Steam and serve from dish.

## Scalloped Cabbage

Put cooked cabbage into a baking dish in layer with buttered crumbs and bits of butter. Season and cover with milk. Bake until milk is well cooked into the cabbage.



## Luncheon Relish

Boil eggs hard, shell, slice a little from big end to let stand straight; cut a hole in small end insert an olive, stand on lettuce leaf and pour salad dressing over. serve.

When cooking meat - put red pepper and small onion into the fat. fry a while, take out, and sear roast.



# CANDY.

## Geraldines Divinity

- 2 cups white sugar
- 1/2 " Karo Syrup
- 2 egg Whites
- 1/2 cup Hot-water

Cook Sugar, Corn Syrup and Water until it-cracks in cold water

Have eggs beaten and stir Syrup in very very slowly. Then beat until thick. Pour into buttered pans. Add any flavoring desired.



## Indiana Receipt- for Strawberry Preserves,

Cap and measure 2 qts Strawberries  
measure for measure of berries and sugar.  
Pour boiling water over berries and let  
stand until water begins to turn pink.  
Drain, add  $\frac{1}{2}$  the amount of sugar -  
(sprinkle over berries) let come to a  
boil and boil 4 minutes. sprinkle  
in remainder of sugar. let come to  
a boil and boil another 4 minutes.  
When done pour into crock and let  
stand 2 to 4 days as needed to  
thicken then pour cold into containers  
and cover with paraffine.  
N.B. Only use 2 qts at a time, handle  
with care to keep whole. Those handled  
this way will not separate in cans,  
use only perfect fruit.



## Strawberry Jam or Jell

Berries and Sugar - measure for measure. Cook after coming to a boil. 7 minutes.

Remove from stove and beat until it thickens

Put in jars and seal. - It keeps and retains all flavor.

Be sure to use only perfect, ripe fruit.



## MISCELLANEOUS

Mustard Plaster for Child

Proportions-

$\frac{1}{4}$  mustard

$\frac{3}{4}$  flour to 1 Tablespoon Soda mix  
with warm water, spread on soft cloth  
let it remain on until flesh reddens  
then remove and rub with pork  
lard, <sup>cover with flannel.</sup> repeat in six hours. It does  
not blister, increase strength for adults.

Dr. Williams of Saginaw.

Dr. Williams Enema Receipt-

1 Tablespoon Epson Salts

1 " " Turpentine

1 oz. of Glycerine

1 qt. water. I think this would be  
used in extreme cases for gas etc.



## For Coughing.

1/2 Alcohol

1/2 Witch Hazel - Use as compress.

## Cure for Pneumonia

2 lbs. pure pork lard

1 oz. of Oil of Argacum

1/2 " " Iodine.

Rub into Lungs Front and Back

then cover with flannel soaked in it

Repeat often until patient better.

Can use same for pain in bowels.

Mrs. Williams - Nurse.



Another Receipt - For Pneumonia,  
Said to cure when given up by Physician.

Six or Ten Onions, according to size,  
chop fine and put in large spider  
over fire.

Then add about same quantity of  
Rye meal and vinegar enough to  
make a thick paste stir thoroughly  
and let simmer 5 to 10 minutes.

Put in cloth-bag large enough to  
cover the lungs and apply as hot-  
as patient can stand. when cool  
apply another and continue by  
re heating fomentices. use until  
perspiration starts freely from chest.



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