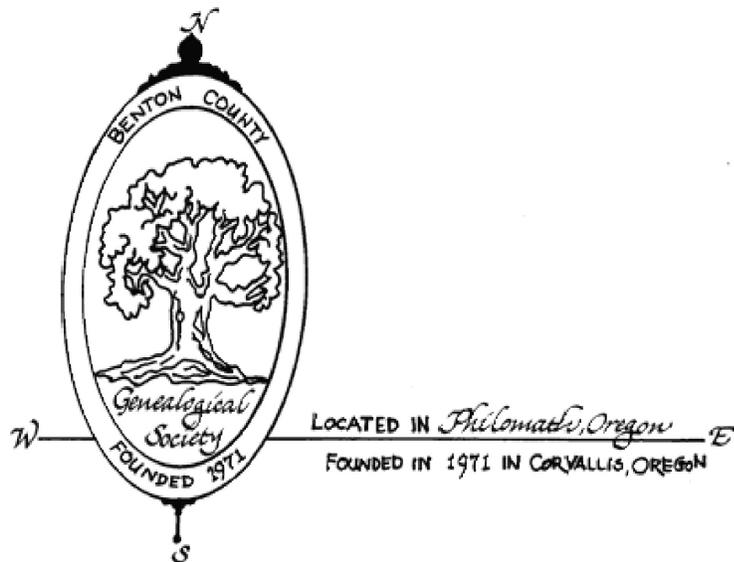


Family Recipes

from

Our Ancestors





This cookbook is dedicated to all the members of the Benton County Genealogical Society past and present and especially those who have continued to provide recipes that were found or given to them by ancestors. This cookbook is just one of the many ways to write about and honor our ancestors. Mealtimes have always been an important part of family life, particularly in large families. Family reunions and special holidays come to mind as times extended families come together especially to share food, stories and jokes about times past. Treasured photos of the past can be shared as well as recipes to share with future generations of your family. I hope you and your family will enjoy this cookbook for many years to come.

2025 - 2026

Developed and Compiled by Linda Olsen
With technical assistance from Ron Olsen
and
Recipes from BCGS Members

Cover Page and Photo by Linda Olsen

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Family Recipes Table of Contents

Introduction: using recipes to enhance your family stories....pages 5 - 6

Main Dishp ages 7 - 14

Kitchen Kettle Conglomeration

Aunt Gloria's Chow Mein

Hamburger Gravy and Shipwreck

Shalet

Homemade Noodles

Fields Ranch Mincedmeat

Baked Beans

Salads1 5 - 17

Sweet and Sour Cucumber and Onions

Mary's Overnight Salad and Orange Potato Salad

Breads and Biscuits1 8 - 26

Date Nut Bread

Butterhorn Yeast Rolls

Zucchini Bread

Sour Dough Biscuits 1959 (2 pages)

Noodle Dough 1959

Jim Lee Potato Bread

Jim Lee Biscuits

Cakes27 - 34

Prune cake

Loaf Cake

Aunt Evah's Prune Cake

Betty Crocker Two-Egg Cake

Coffee Cakes (2 pages)

Grandma's Applesauce Cake

Cookies, Candy and Desserts3 5 - 42

Spritz German Cookies

Ice box dessert

Danish Delights

Mom's Sugar Plums

Suet Pudding and Sauce

Date Pinwheel Cookies

Oatmeal Banana cookies

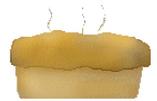
Pies	4 3 - 50
Vinegar pie - one typed and one original slightly different (2 pages)	
Pies, Pies and More Pies	
Cream Pies (4 recipes on 2 pages)	
Pie Crust for Five Pies	
Rhubarb Meringue Pie	
Condiments	5 1 - 53
Seven Day Sweet Pickles	
Cranberry Relish	
How to.....	5 4 - 60
Mrs. Stewarts Liquid Bluing	
Grandma's Recept for washing clothes	
De-acidifying Newspapers and Fruit Fly Trap	
Helpful Hints	
Comfrey Salve	
Recipe for Happiness	
Heirloom Cookbooks and More	6 1 - 78
<u>The Housekeeper Cook Book 1894 and selected recipes.</u>	
1. Book Cover 2. Handwritten notes	
3. Eggs 4. Relishes 5. Bread	
<u>Confederate Receipt Book:</u>	
Over One Hundred Receipts online.	
<u>Handwritten Cookbook From Long Ago</u>	
People named in the cookbook	
Example recipes:	
1. Salmon Loaf 2. Parker House Rolls	
3. Fruit Cake and Snowball Cake	
4. Brown Sugar Cake and Brown Chocolate Cake	
5. Drop Cookies and Oatmeal Wafers	
6. Ginger Cookies and Molasses Cookies	
7. Whitbeck Salve, Liniment and Cough Medicine	
8. Blood Medicine	
9. Cornstarch Pudding and Lemon Bread Pudding.	
Resources.....	7 9 - 85
Books for Inspiration	
Resource Images	
Cooking Measurements	
Cooking on a Wood Stove (2 pages)	
Cook Stove image with parts identified	

Family Recipes

Travel Back in Time With Old Recipes to Discover More About Your Ancestors.

Treasured Recipes Can Enhance Your Family History Stories.

What is it about old recipes that stimulates emotions and memories? Is it the mouth-watering anticipation of the luscious flavors that come to mind when you think of a particular food or the aroma of it cooking? Who can resist the smell of fresh baked bread or cookies hot from the oven during holidays and special occasions. Is it the vision of the person you remember making this exceptional recipe that elicits an emotion? Is it the dish that was always served for a holiday gathering which in itself was an exciting time when you could share precious stories with others? Is it memories of helping in the garden as a child, eating the fresh picked fruits, baking delicious fruit pies or making jams and jellies? What emotions or memories do you associate with your most treasured homemade dishes?



Recipes might have been kept in neat little tin or wooden boxes under file names as Salads, Main Dishes or Desserts or simply hand written on tattered scraps of paper kept in a drawer. The best loved recipes showed wear on those cards with food stains and ragged edges from repeated use just as the worn pages of the best loved cookbooks. Some original handwritten recipes may have been rewritten on recipe cards by descendants. Hopefully, they also would have transferred any notes written beside the recipes which serve as a gentle reminder of who wrote this recipe - "from Aunt Millie 1953". The best of the best recipes were handed down to the next generation and shared amongst family and friends whether they were written or given as oral instructions.

Many families farmed and raised much of their own food out of necessity. If fish, deer or bear showed up on their dinner tables, then someone in the family must have been a hunter or fisherman. What did your ancestors eat? What country did they come from and how do you suppose their culture influenced what they ate? How did they prepare and preserve their food? Did they use any modern conveniences or did they mix and chop everything by hand? Did the cooks measure every cup and teaspoon precisely or measure by the number of handfuls of flour or pinches of soda for the biscuits and pancakes like my grandmother and her mother did before her.



Dad liked to tell the story about how the chicken was divided up amongst his siblings at the dinner table. As child number 8, his piece of chicken was the tail and he felt lucky to get that. Of course, garden produce filled the table along with fresh baked bread and fruit pies and always lots of milk and cream from their cows. When hungry late in the evening, he tore off a hunk of his mother's home baked bread then slipped into the pantry and dipped the bread into a pan of fresh cream. He never said what happened when he got

caught dipping into the cream, but in a family of seven growing boys and two girls, his mother probably expected some extra food would disappear.

Mom fondly remembered making ham sandwiches with ingredients stored in her grandmother's pie safe. They stacked thick slices of ham and sweet onions on large biscuits cut in half with a smear of cold gravy. These biscuit sandwiches would be their lunch as she and her grandmother rode to town in a small one-horse buggy. Food was only a small part of the memory of special times with her grandmother. Nonetheless, ham sandwiches brought back rich memories of Mom's childhood.

Families picked fruit "on the shares" between friends and neighbors. Folks with too much fruit to use themselves would share fruit from their orchards for half of the produce picked or trade their extra fruit for something else like a bucket of fresh cream. During the Great Depression of the 1930s and through the world wars when money was tight, food shortages common and ration cards carefully counted, growing your own food and sharing what you had with others was a way of life. However food was gathered, it was eaten fresh and extra canned, dried, shared or traded to others—food was never wasted. People who were able, planted Victory Gardens and cooks developed new ways to prepare and use foods that were available. If you lived in that era, who can ever forget canned Spam! Where are all those recipes now?

As you are writing stories about your ancestors, add some recipes or memories to your family histories describing those delicious dishes and memorable family gatherings. When preparing food from an old recipe handed down from a family member, involve children by having them find that ancestor on a family history chart. While you stir, chop and mix describe your memories of the people who grew and prepared the foods or tell stories about how Grandpa hunted to put food on the table or how Grandma knew 10 different ways to cook potatoes. Recipes and the stories that you can tell about them enrich the lives in your family today and add another dimension or insight into your ancestors' every day lives and provide a window into what life was really like for them.

Enjoy reading through the following recipes. Perhaps some will be familiar and may stir up memories of the great foods you remember and the stories you can share.

Submitted by members of the Benton County Genealogical Society
located in Philomath, Benton County, Oregon.

www.bcgs-oregon.org/

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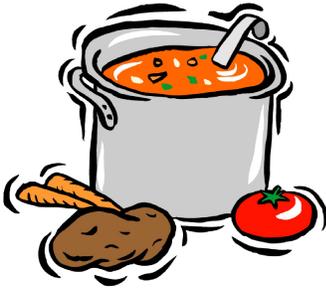


Main Dish

**If not for the last
minute, a lot of things
would not get done.**

Kitchen Kettel Conglomeration

1 good soup bone boiled till about done, add salt and pepper to taste. One teaspoon celery seed, one can of tomatoe soup, turnips cut in sections, carrots cut finger wise, small whole onions, simmer till vegetables are done. Add this just as is written & eat with a spoon.



Background Note:

My mother, Marge Simmons Winkler, saved this recipe in her father's own hand writing. His name was Marcus Lafayette Simmons but was always known as Life. Mom wrote about the Sunday mornings during the Depression in small-town Bancroft, Iowa, when he would send her to the butcher shop.

“My father liked to cook and would make big kettles of soup. No refrigeration meant that the butcher shop opened up on Sunday mornings between Masses. He would send me uptown for two pounds of hamburger for a quarter (it wasn't very often we had money for meat.) He would say, 'Tell Butch to throw me in a soup bone.' This was our basis for our meal of soup. The hamburger was made into meat loaf. Years later when I was married, I wrote and asked my dad for the recipe for his soup. He sent it back and dubbed it 'Kitchen Kettel Conglomeration.' I still treasure that piece of paper.”

Courtesy of Sue Van Laere

Aunt Gloria's Chow Mein

- 1 to 1 ½ lbs stew meat, round steak or pork
- 1 stalk celery
- 2 large onions
- 1 half green pepper - if you like
- 3 small cans mushroom sauce
- 1 can bean sprouts or fresh sprouts



1. Cut meat into bite size pieces and brown.
2. Add a little water and simmer for 45 min.
3. Cut celery, onion, and green pepper and simmer till tender.
4. Add as little water as needed if you like your Chow Mein Juicy.
5. For thick sauce like gravy, drain some of the water off when meat and vegetables are done.
6. Add sauce and bean sprouts, cook until they are just warm.
7. May serve over rice or noodles. Delicious!

Ron loved his Aunt Gloria's Chow Mein and requested that meal whenever they were visiting.

Courtesy of Ron and Linda Olsen

HAMBURGER GRAVY

I don't have many recipes from my grandmother, but this one I did make a lot.

Crumble and brown 1 lb. hamburger, season with about 1 tsp salt and pepper to taste (I like to add celery salt and onion salt), and make a milk gravy without taking out the meat. Serve over mashed potatoes. The more gravy made, the farther it goes. Delicious!

Courtesy of Dorothy Brandner

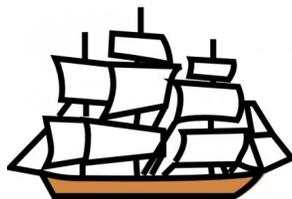


SHIPWRECK

Take 2 - 3 peeled, thinly-sliced potatoes, 1 can tomato soup, 1 lb. browned ground beef, 1/4 - 1/3 cup milk, 1 tsp. salt and 1/4 tsp. pepper. Alternate beef, potatoes, onion and mixture of soup and milk in a 1 1/2 qt. casserole, beginning and ending with beef.

Cover and bake at 375° for 20 minutes or more until brown.

Courtesy of Dorothy Brandner



Shalet

An old German recipe

This dish was made for us in 2005 by my fifth cousin who lives in Breidenbach, Hessen, Germany. We were told that it was a favorite of the Reiterhans house ancestors in Breidenbach.. Reiterhans is the name of the house as all old homes in this village have a name. The name translates to” Hans the Rider”. Hans Schmidt is the first known ancestor to have lived in this house in the early 1600s He evidently was in the Swedish army (although he was German) and had something to do with the horses. The daughter of my fifth cousin now lives in the Reiterhans house.

According to one source the recipe actually is an old Jewish Sabbath dish that was known in biblical times. Only the base material was then not made from potatoes for the potato, which is home to South America, only came to Europe in 1546. There were Jewish people living in Breidenbach before WWII. In the past, ingredients which were on hand were used, so ingredients vary.

Ingredients

4 - 5 pounds potatoes
2 - 3 carrots
1 egg
2 - 3 cups oatmeal
1 Mettwurst [Can use 16 oz. of smoked Bratwurst)
½ pound pork fat (can use a smaller amount or low fat pork or ham)
3 onions
2 - 3 rods of leeks

some marjoram, nutmeg, and garlic
½ Tablespoon salt
1 Tablespoon pepper



Instructions

Shred potatoes and carrots in food processor. Mix the potato juice with egg and mix in enough oatmeal to make a batter- till spongy.

Cut Bratwurst, pork, and onion into small pieces.
Cut leeks in thin rings. Add all these to the potato mixture.
Add seasonings

Spread the potato mixture on large oiled cookie sheets. When the potatoes are browned, enclose in tin foil, so that they will be good to eat and not burned.
Bake at 392°F for 60 min., covered after browned

Courtesy of Mary Dean Snelling

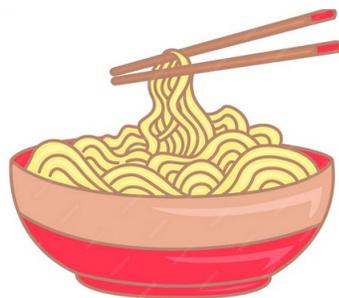
Indiana recipes from my family

Sharley Stottlemyer Hersberger was my maternal Grandmother. She was born in 1897 and died in 1988 a couple of months shy of 92. She saw a lot in her lifetime. The 8th grade was the usual end of schooling in the Indiana countryside at that time. After staying home for a week of what would have been her 9th grade, she decided that she preferred school over the laundry days (washing in a tub on Monday, ironing on Tuesday) for a family of 9 that was still growing. Her dad had to arrange a horse and buggy for her to go into town to the high school. She graduated from high school in 1915 before women had the right to vote and that was a topic of debate while she was in school. The year after she graduated, she got pregnant, got married and had the first of her seven children! Unfortunately, there was no reliable birth control in those days except abstinence and my grandparents eventually divorced in 1941. Divorce was a big taboo, and it made her life difficult as a single parent especially when her sons were drafted into World War II. She was a great cook and a few of her recipes are below.

Grandma Sharley's Noodles (Sharley Stottlemyer Hersberger)

Sift flour about 1 1/2 cups in mixing bowl. Put 1/2 teaspoon salt in the center. Beat 1 egg and 1/2 of the shell of water to the egg. Beat well and then pour in flour and mix well. Roll. [That is all I have on my recipe card. They need to be rolled thin, dried and then dropped in the chicken broth with giblets to cook.]

Courtesy of Ann Dillie Smart



noodle

Fields Ranch Venison Mincemeat

Eliza Jane (Lucas) Fields - Daughter of Harvey Fields

1 pound ground venison - not hamburger, just ground meat
½ Cup beef suet ground fine
24 ounces or 2 Cups dark brown sugar
1 Cup dark molasses
4 Cups apple cider - does not need to be strained
3 Cups dried currants
3 Cups dried raisins
Zest of 1 orange
3 Cups chopped walnuts
3 Cups chopped apple
1 Cup Brandy
1 teaspoon ground cinnamon
1 teaspoon ground mace
½ teaspoon grated allspice
½ teaspoon ground nutmeg
1 teaspoon salt

In Large sauce pan combine ground venison, ground suet, brown sugar, molasses, cider, currants and raisins. Cook until sugar is dissolved. 5 - 6 minutes on medium heat.

Add chopped apples, orange zest and cook another 10-12 minutes.
Add walnuts and spices and simmer another 20-30 minutes

Place mixture in sterilized glass jars, place lids and rings. Water bath according to directions if not canning. Remove mixture from heat to fill pie. Or you can refrigerate up to 5-6 days. May also use cream sherry.

Courtesy of Liza Tharp-Wilson Great Great Granddaughter of Harvey Fields

Favorite Family Recipe

A favorite family recipe from my childhood was “Nanny’s Baked Beans”. Nanny was my father’s mother Augusta Marie Corcoran (nee Schultz). She lived in Jamaica, Queens, NY, but did come to visit our family in Corvallis, Oregon, a couple of times as we were growing up. My father Bill Corcoran made the journey west during World War II to take up a post at the Naval Hospital at Camp Adair, met my mother Jane at the USO and six months later they married on August 23, 1945.

My mother prepared the baked bean recipe many times and I loved it, especially the crisp salt pork in the top. The molasses in the sauce made it very tasty. The recipe card has been in my recipe box for years – maybe fifty – and I can’t recall when I last prepared it my self. Maybe I should try it again now.

Nanny’s Baked Beans

Parboil: 2 C dry navy beans, salt pork and one onion for ½ hour

Mix together: 3 T molasses
1 ½ T prepared mustard
3 T brown sugar
Salt to taste
2 C bean liquid from the parboil

1. Arrange beans and whole onion from the parboil in a casserole.
2. Pour liquid over top with the sliced salt Pork which will float on top.
3. Bake at 325 degrees F for 3 hours.



Courtesy of Susan Hayes

Salads

Be thankful for each
small delight.

Fresh Sweet and Sour Cucumber and Onion Salad

1/4 Cup white vinegar
1/2 Cup white sugar
1 large cucumber peeled
1 large sweet onion



1. Heat vinegar and sugar just until the sugar dissolves.
2. Cool, then add the sliced cucumber and onion.
3. Chill overnight and enjoy a delicious, crunchy salad all by itself or add some to a lettuce salad for extra zing!

My mother made this sweet and sour salad on hot summer days. She did not measure anything that I remember, and it was always refreshing. Whatever the size of the cucumber and onion determined the amount of salad. If it needed more dressing, she just mixed up a little extra.

This recipe originated from my great grandmother to my grandmother and my mother. What a great way to use some summer garden produce.

Courtesy of Linda Olsen



Mary Fran's Overnight Salad

This layered salad can be made the night before and served the next day.

- 1st layer 1 head of lettuce torn into bite sized piece spread in a 9 x 13 dish.
- 2nd add layer of chopped green onions.
- 3rd add two sticks of celery, chopped.
- 4th add one chopped green pepper.
- 5th add 2 cups or 1 package frozen peas.
- 6th spread 1 cup mayonnaise mixed with 1 tsp sugar on top.
- 7th sprinkle 1 bottle Bacos on top of mayonnaise, or sprinkle real bacon bits on top.
- 8th sprinkle 1 cup shredded cheese on top (your choice).



Refrigerate overnight and serve the next day. Delicious!

This colorful, tasty salad is a wonderful addition to a dinner or a fancy salad for the lunch bunch. It was made many times for our family dinners by my sister-in-law.

Courtesy of Linda Olsen

Orange Potato Salad

- | | |
|------------------------------|-------------------------|
| 5 potatoes boiled until soft | 3 boiled eggs (mashed) |
| 3 T mayo | 1 T water |
| ½ onion | 2 T French dressing |
| 1 T vinegar | 1 envelope of sweetener |



Mix ingredients and top with paprika.

This recipe may have come from my mother, Virginia Hersberger Dillie.

Courtesy of Ann Dillie Smart

Breads and Biscuits

**Inspiration Feeds the
Soul**



Date Nut Bread



This recipe card was written by my 93 year-old mother who got it from a friend who prepares this date nut bread for her family every Christmas. Her friend was born in Michigan of a German family. The recipe originated with her grandmother who was born around 1870. So, we can easily say this recipe has been around for more than 100 years. A centenary recipe!

Recipe for Date + Nut Bread
From the kitchen of Marie H. (Mom) Makes: 1 loaf
Mix in a bowl
1/2 cup chopped walnuts
1/2 # cut dates
1 lg. tbsp. butter
Pinch of salt
1 tsp. baking soda
Then add + stir:
3/4 cup very hot water
Let sit, stirring occasionally.
Mix in another bowl:
2 eggs, slightly beaten
1/2 tsp vanilla
3/4 cup sugar
1 1/2 cup flour
Add to 1st mixture and stir by hand.
Do not over ~~the~~ mix.
Pour into well-greased loaf pan.
Bake at 350° for 1 hour. Check
with toothpick. Do not
overbake.
This recipe can be doubled

Courtesy of Susan Hayes and her mother

Aunt Betty's Butterhorn Yeast Rolls

My favorite memories of Aunt Betty are when I stayed with them during the Sheridan Centennial in 1960. Jeff and David were little then and I was almost 14. Uncle Kenny borrowed Nellie and harness gear from Granddad and she pulled us in a cart during the parade. Aunt Betty let me ride in the parade and she watched from the sidewalk. The favorite song that summer was "The Itzy Bitsy Teeny Weeny Yellow-Polka Dot Bikini." There was a fair on the main street of Sheridan that week and Aunt Betty and I walked down there every evening and shared a foot-long hot dog on the way home. We had great talks on these strolls.

Aunt Betty always made the rolls for the Thanksgiving dinner. See recipe below.

Betty's Butterhorn Yeast Rolls

1 pkg. yeast	1 t salt
1 T sugar	1/2 C vegetable oil
3 eggs, beaten	5 C flour
1 C lukewarm water	butter
1/2 C sugar	



Cream together yeast and 1 T sugar. Add lukewarm water, sugar, salt, and oil to eggs. Add egg mixture to yeast mix. Add flour and beat well. Cover and put in icebox (**it really says icebox!!**) until ready to use, up to 24 hours. Roll out 2-3 hours before baking. Divide dough into 2 equal parts. Roll out each one into a circle. Coat with butter. Cut into 12 triangles with pizza cutter. Roll each triangle from base to point. Place on baking sheet and cover with dish towel; let rise. Bake at 375 until brown. Makes 2 dozen rolls.

Courtesy of Ann Dillie Smart

Zucchini Bread recipe from Auntie Bess

Mix:

3 eggs, beaten
1 cup vegetable oil
3 cups sugar
1 Tablespoon molasses (I add a bit more)
3 cups grated zucchini (don't drain off any of the liquid)
3 teaspoons vanilla extract

Add:

3 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
3 teaspoons cinnamon
½-1 cup chopped nuts (pecans)



Mix well and bake in 2* well-greased pans (I use Pam spray) for 350 degrees for 1 hour or until done, testing with a toothpick. Cool in pans on rack. Freezes very well.

*I bake mine in 7 soup cans placed on a cookie sheet. Cans should only be filled about halfway. Set timer for 45 minutes, but it may take a bit longer. (15 oz pumpkin or olive cans work well and they are easier to clean out the original contents. Look for cans that do not have an interior lip; otherwise, it may be a little harder to remove the loaf from the cans. Slide a knife around the cooled loaf and shake the can back and forth to loosen the bottom before turning it over to let the bread slide out.)

Auntie Bess (born Bessie Leona Hendrix, 1904-1998) was my mother's oldest sibling. She was the first of 12 children born to Walter & Josephine Hendrix, and was already 20 years old when my mother (Esther Avon (Hendrix) Wilson, child #10) was born.

After her own children were grown, it seemed like Auntie Bess was always taking care of someone else's kids, even in her later years. She was spunky and smart, and like most women of her era, very resourceful. She was firm but consistently kind, and my siblings and I always enjoyed visiting her. In many ways, she felt like a grandmother to us.

She gave me two different zucchini bread recipes after I got married. This one is our favorite.

Courtesy of Laurie Jo (Wilson) Corliss

Sour Dough Biscuits Recipe from my Grandmother

Oregon Journal Northwest Living Magazine, March 8, 1959—12 M

Pioneer's Recipe for

By Mary Cullen
Journal Food Editor

"Just like Mother used to make" was said of much of the cooking in pioneer times. Of course there were no mixes, except what mother made for herself. Many women made pie crust mix, biscuit mix and even a type of cake mix to be used when time was pertinent.

There were the yeast starters also that were carefully kept. Many of these turned sour—and that was the way they wanted them. From this was made sour dough bread, biscuits, hot cakes and dumplings.

MRS. MAY THAYER of Corvallis sent us her grandmother's way of making sour dough bread. This was without a starter as such. She just made her own. Mrs. Thayer writes:

"Here is the recipe of Grandma's sour dough biscuits that was cooked over the campfire in the year of '62 when crossing the plains from Missouri to Oregon. The fire was made with buffalo chips. When camped at night, everyone went out on the plains with sacks and gathered these buffalo chips, as there was no wood. Being afraid of Indians, they didn't dare go too far from camp."

"The 62 wagons of the train were set together to make a corral. A fire was made inside, and the men watched all night.

"THOSE in the train just before them were all killed

and clothing was strewn all over everywhere.

"My aunt, just a small child, died of the cholera and was buried in the road. Wagons drove over her grave to keep Indians from digging her up to get her clothes. Her name was Julia Ann Coon.

"My father was 13 and made friends with the Indians. They were six months coming over the Old Oregon trail with Capt. Richie as captain of the train.

"I will be 74 in July and have been making these sour dough biscuits a long time. Just this morning had hot cakes made of it."

WE GIVE here Mrs. Thayer's recipe, changing the wording a bit. We found that just barely heating that milk will make a difference whether it forms its own yeast readily. We also found that the mixture must be kept in a warm place until very bubbly, before using it as a starter.

MRS. THAYER'S SOUR DOUGH BISCUITS—

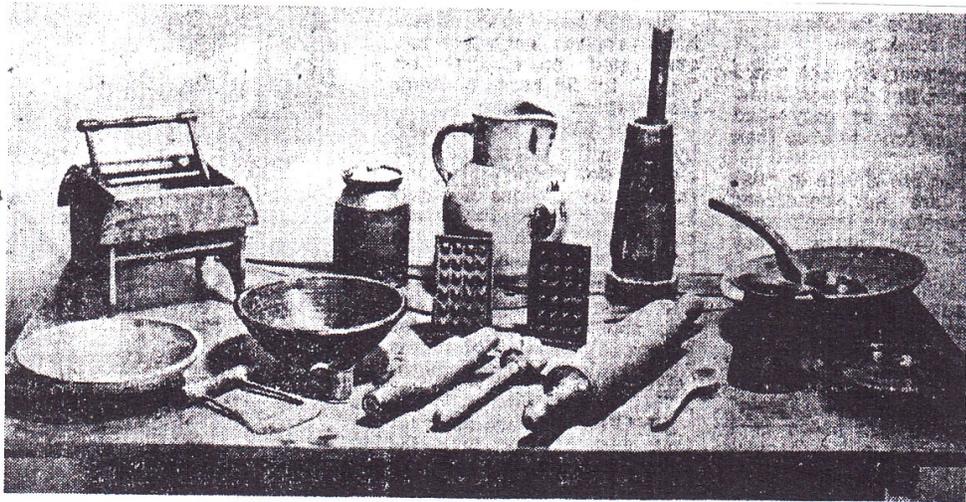
3 cups slightly warmed milk (do not scald)
1 teaspoon salt
3 cups all-purpose flour
¾ teaspoon baking soda
1 tablespoon warm water
3 to 6 tablespoons melted butter
Flour

Warm milk until it feels comfortable when a drop is put on the wrist. Put it in a stone crock or mixing bowl.

Sour Dough Biscuits Recipe Continued

NORTHWEST FOODS

Sour Dough Biscuits



HOMEMADE UTENSILS were father's contribution to homemaking in pioneer times. Here on homemade maple kitchen table are wooden bowls, rolling pins, spoons, meat mallet ladders and even mortar and pestle shaped by pioneers. Chopping device (upper left), as well as chopping knife with wooden handle (left front) were homemade and iron hand-forged. Bowls, pitcher and crock were homemade and glazed. In center is waffle iron with long handles used in fireplace. Grids were purchased but handles were hand-forged at home.

Add salt and stir in about 3 cups flour to make a batter. Cover lightly with cloth and let stand for 24 hours in a warm place. The first batter we made in Mary Cullen's kitchen needed to be put in lukewarm water to make it grow faster. When very bubbly, use this. Or you can take out a cup of the mixture and keep in the crock or in a fruit jar, lightly covered, if you wish another starter.

FOR BISCUITS, mix soda with warm water and stir. Then stir in melted butter or

margarine. Do not overstir at any time or you will break down the gluten of the flour. Now stir in enough flour to make a stiff biscuit mixture. This will be almost 3 more cups of sifted flour. Pat the dough out on floured board and cut with floured cutter. Place on greased baking sheet and let rise in warm place for about an hour.

For hot cakes add only about one more cup of flour and the soda and butter. Fry on a greased griddle.

Homemade Noodle Dough

Oregon Journal Northwest Living Magazine, March 8, 1959

This homemade noodle recipe was attached to the Sour Dough Biscuits recipe submitted by my Grandmother Mrs. May Thayer. (See previous page)

The detailed noodle recipe here is credited to a grandmother of "A friend of the Mary Cullen staff...." and not submitted by my grandmother, Mrs. May Thayer.

However, I know my Grandmother and Great Grandmother made homemade noodles even though I do not have a written recipe.

Courtesy of Linda Olsen

A friend of the Mary Cullen staff tells us that noodles were her great-grandmother's specialty when she first came to Oregon. The rolling pin that her grandmother used was homemade of maple.

GREAT-GRANDMOTHER'S NOODLE DOUGH—Use as many eggs as you wish. For average size eggs, use about $\frac{3}{4}$ cup of sifted, all-purpose flour per egg. Grandmother usually made up a dozen eggs at a time. She didn't measure the ingredients. She just stirred flour into the whole egg until it made a stiff dough. If the hens weren't laying very well, she used a half shell of milk or water to each egg used. The eggs and liquid were mixed before the flour was added. After the stiff dough had been stirred—usually with a fork—she turned it out onto a lightly floured board and kneaded the dough lightly until smooth.

Roll very thin on a lightly floured board into pieces nearly square and less than the size of the breadboard you are rolling the dough on. Lay the square of noodle dough on a table—great-grandmother put these on a cloth. Turn the dough about every half hour until slightly dried. Dust lightly with flour on both sides and roll or fold up while still pliable. Cut in very thin strips with a sharp knife. Lay out in single layer to dry thoroughly. Store in a covered tin, if not used right away.

It was customary in this family to use the backs and necks of the several chickens that it took to make chicken fricassee for the family as a base for chicken and noodles. If a few pieces of chicken were left from the fricassee, they also were dropped in. The meat was taken from the bones, when tender, and the noodles cooked in the broth. Just a slight dusting of herbs such as thyme and parsley also were used.

Jim Lee Potato Bread

From the Harvey Fields Ranch, Mt. Vernon, Grant County, Oregon 1880

To make biscuits, start with this basic Potato Bread recipe as follows:

2 Cups warm Potato water

1 ½ cakes of yeast

2 Tablespoons of lard (shortening)

1 teaspoon salt

1 Tablespoon sugar

About 4 Cups all purpose flour

Dissolve yeast in warm water until bubbling occurs. Add shortening, salt and sugar. Add in enough flour to make a stiff dough. Knead a good long time until dough is smooth and elastic.

Divide the dough in half. Use one half to make a loaf of bread, allowing it to rise twice. Use the other half of the dough to make Jim Lee biscuits.

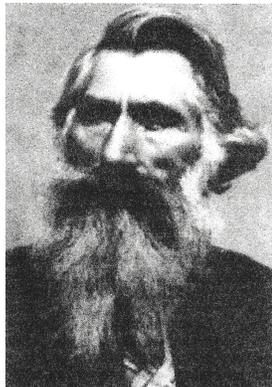
(See the Jim Lee biscuits recipe on the next page.)

Courtesy of Liza Tharp-Wilson Great Great Granddaughter of Harvey Fields

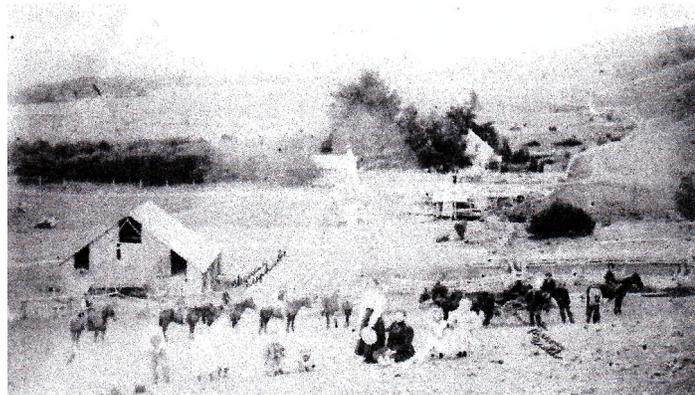
Harvey Fields was born in Ray County Missouri on 2 February 1832. In 1847 he came to Oregon with his parents Thomas and Rebecca (Riggs) Fields and siblings to the Sweet Home area of Linn County, Oregon. He married his 2nd cousin Nancy Jane Casner on 23 July 1854. He was a blacksmith and teamster by trade. Later, he became a rancher in the John Day Valley of Grant County, Oregon. Around 1870 he purchased the Belshaw Ranch and owned both cattle and sheep. He had a large outfit. After the gold played out in that area many of the Chinese laborers hired out as ranch hands. Harvey preferred them and employed several over the years. His foreman was a Chinese man named Buckaroo Sam. He lived in John Day until his death. There was also a Chinese man named Jim Lee (probably spelled Jin Li) who helped my great-great grandmother cook for the ranch crew. He was known for his Jim Lee Biscuits. They were made from a basic potato bread recipe. These were a heavy bun that the cowboys could put in their saddle bags and eat out on the range while driving cattle.

Courtesy of Liza Tharp-Wilson Great Great Granddaughter

Harvey Fields



Harvey Fields Ranch



Jim Lee Biscuits

To the potato bread dough add the following ingredients:

3/4 cup sugar

1/4 cup shortening

1 cup boiling water

Knead well until all is incorporated into smooth dough. Form into large buns about the size of your fist. Bake 350 degrees F for 20-25 minutes.

Cakes

**If all Else Fails,
Follow the Directions**

Prune Cake

Mix in one large bowl: ½ C. shortening

1 C. sugar

3 eggs

2 C. (unsifted) flour

½ t. cloves

1 t. cinnamon

Mix in another bowl: 1 ¾ C. canned, pitted, Italian prunes with syrup

2 t. baking powder

1 ½ t. soda



When prune mixture is through foaming, mix with the flour mixture; bake in sheet or in layers, 350° for 30 minutes. Dust with powdered sugar when cool. Makes one 9" x 13" cake.

Note: 2015 – My grandmother used a wooden spoon but I use my electric mixer to mix the flour/shortening/sugar mixture, then pour the prune mixture in and beat it more until well-blended. It helps cut up the prunes better.

Note2: This recipe is from my Dad's mom, Sarah Elizabeth Rice Robinson, who lived on N. 27th St. in Corvallis in the 1940s, which is now a parking lot for OSU.

Dorothy Brandner

1 c. sugar
1/3 c. butter
2 eggs
2/3 c. milk
2 c. flour
4 t. B. P.
1 t. vanilla

This is a loaf
cake recipe. Best
I have made a
layer cake out
of it. Perhaps
you remember?
I just guessed
at the amount
of nuts. And
sometimes I only
put them in
the frosting.

Mother

This recipe comes from Lill & she
said if a person wanted a white
cake to put 4 eggs white in
instead of 2 whole eggs. I always
thought I would try it but
never did because Daddy likes
chocolate cake best.



Courtesy of Ann Bateman

Note: from Elsie Beem,
grandmother of Ann Bateman
1940's

Aunt Evah Coon Smith's Prune Cake

- 1 tsp. shortening, creamed with sugar
- 1+ cup sugar
- 1+ large cup stewed prunes
- 2 whole eggs, beaten
- 2/3 cup sour milk
- 2 tsp each soda and cinnamon
- 1/4 tsp each salt, nutmeg and allspice
- 1/2 tsp cloves
- 1 1/2 cups flour sifted with above spices.



No mixing or baking instructions came with this cake, so I made up my own.

1. Bake at 350° for 30 to 35 min in 8 x 10 glass baking dish or loaf pan.
2. I used fresh plums cooked in the microwave for several minutes to resemble stewed prunes.
3. Make sour milk by adding a little less than a tablespoon of lemon juice to milk and let it set for 15 min. before adding to the mixture.
4. I mixed all ingredients by hand in a medium mixing bowl.
5. Next time I would add a little more sugar and a few more prunes or plums.
6. Drizzle with frosting and eat while still warm. Delicious!

Courtesy of Billie Coon 2007



Betty Crocker's Two-Egg Cake

My mother Marge Simmons Winkler left a note for posterity in her recipe box, handmade by my dad. She wanted us to know how much the box meant to her and included a wonderful bit about her Betty Crocker cookbook. We still have pieces of that book. As a child and teenager, I didn't know any of this story, but I loved that cookbook so much. I spent happy hours baking cookies and cakes from that book.

"Dad made this box for me just before Susan was born. He had no tools except a hammer and a saw and they weren't even his, they belonged to Grandpa Winkler. I think he used a screwdriver & hammer to cut out the groove for the top to slide in.

The only recipes I had were the ones I copied from relatives, couldn't afford recipe cards so I made my own from cracker boxes & paper! Then my mom sent me a Betty Crocker cookbook, more of a pamphlet type. I really treasured that because it was the only cookbook I had & I most assuredly didn't know how to cook. When Susan was a baby & sitting up, there was nothing for her to play with so I'd give her my cookbook to look at the bright pictures. Over the years it just gradually went to pieces. I made the 2 egg cake so many times I finally had to copy the recipe on paper. Sometime try making a cake from scratch doing all the creaming and mixing by hand. That was work!"

Betty Crocker Two-Egg Cake

1/2 cup shortening
1 cup sugar
2 eggs
1 3/4 cups sifted flour
1/2 tsp. salt
1 3/4 tsp. baking powder
2/3 cup thin milk
vanilla



Grease 2 8 inch cake pans
Cream shortening, sugar and eggs (yolks only), add alternately dry ingredients with milk (flour last). Fold in stiffly beaten egg whites.

350 degrees, 25-30 minutes

The following are the directions for creaming the sugar and shortening from Mom's 1947 Betty Crocker cookbook. I'm so glad we don't have to do it this way anymore, although I do remember doing it before we had a mixer.

"To cream shortening and sugar together, use a wooden spoon or cream with one hand. Mash the shortening until it is soft, then rub the sugar into it, a spoonful or two at a time, rubbing it against the side of the bowl with the back of the spoon. Cream until shortening and sugar are blended into a smooth, fluffy mass almost like whipped cream. This well creamed foundation is necessary for fluffiness and fine texture."

Contributed by: Sue Van Laere

Coffee Cakes

Sweet Dough

2 cakes of yeast

$1\frac{3}{4}$ cup Liquid } use half milk

8 cups flour

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

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

2 eggs

2 Tea Spoons salt

Dissolve Yeast in small quantity of liquid

mix eggs, sugar, salt, & liquid

then add flour and add lard

last and mix until smooth

let rise till double its bulk knead

down and let raise till $\frac{1}{2}$ its bulk

then cut in 3 pieces cover and let lay

15 minutes, then put in pans and

Coffee Cakes

when light spread butter on and
sugar + cinnamon when light
bake 30 minutes in 350 degrees
this is the whole receipt and makes
3 coffee cakes you have seen size
of mine
Mother has made it lately
she makes $\frac{1}{3}$ of the receipt

Courtesy of Ann Bateman

Note: Unknown origin but likely 1940s or earlier



Grandma's Apple Sauce Cake

½ C Crisco
1 C Sugar
1 C seedless raisins
1 C applesauce (sweet)
1 tsp soda (dissolved in 2 T hot water)
1 egg
2 C flour (all purpose)
1 tsp cinnamon
½ tsp allspice
½ tsp nutmeg
½ tsp salt
2 T. Hot water to dissolve 1 tsp soda



May also add ½ tsp cloves and ½ C chopped nuts.

Blend Crisco, sugar and egg. Add raisins and applesauce. Sift spices, salt and flour. Add ½ tsp soda dissolved in hot water.

Pour ingredients into a loaf pan or tube pan. Bake 1 hour at 350°

This is an old recipe I copied from my mother who had copied it from her mother. Some of the instructions I made up. My Grandmother was the oldest of 10 children. She and her mother cooked for their large family. Three meals a day and bread was done by hand every day using memorized recipes and measuring ingredients by pinches of spices and handfuls of flour with very few kitchen tools except wooden bowls and spoons and large cooking pots.

Courtesy of Linda Olsen

Cookies, Candy and Desserts

**You Never Know What
You Can Do Until You
Try It.**

Spritzgebäck

A German Spritz cookie recipe

This recipe is from my husband's grandmother.
Her parents both immigrated from Germany in 1859

1 cup margarine/butter (2 sticks)	pinch salt
¾ cup sugar	pinch soda [baking soda]
1 egg	2 ½ cups sifted flour
1 tsp. vanilla	

Mix sugar and margarine/butter. Beat egg and add. Add vanilla, salt, and soda. Gradually add flour. Press shapes onto cookie sheet with cookie press which has various shapes. Can sprinkle colored sugar on top before baking.

Bake at 375° for 6 to 10 minutes, depending on size of cookie, until lightly browned on edges.

Courtesy of Mary Dean Snelling



Cover your dough with plastic wrap if your cookie cutters are messy with the dough sticking to them. Presto, your cookies will turn out looking like they should.

Chocolate Icebox Cake

1 # vanilla wafers (3/4 # will do)
2 - 10 cent bars of German Sweet Chocolate
6 eggs
3 Tbsp boiling water
3 Tbsp powdered sugar

Dissolve chocolate in hot water, add powdered sugar.
Stir to smooth paste and let cool a little.

Separate egg whites and yolks and add yolks to
chocolate mixture one at a time, and beat well.

Beat whites stiff and fold into other mixture.

Place a layer of wafers in a pan which has been lined
with wax paper. Then pour a layer of mixture, then
a layer of wafers and then chocolate until both are used
up, but end with chocolate.

Let stand overnight in refrigerator. Serve with whipped cream

**Note: Besides the chocolate bar size, please note that
raw eggs are used and the pan size is not included.**

Courtesy of Sandra Potter

Christmas Danish Delights

- 1 C shortening
- ½ C powdered sugar
- 1 ½ Tablespoon vanilla
- 1 teaspoon almond extract

Beat in electric mixer at least 5 minutes.

- Add ¾ C crushed nuts
- Add dash salt
- Add 1 ¾ C flour

Beat until thoroughly mixed.

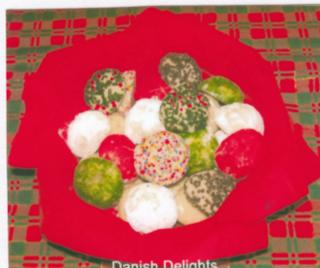
Add a little more flour if dough is too sticky to roll into small balls.

1. Roll in small balls and place fairly close together on cookie sheet.
2. Bake at 325° for 15 min. Bottom of cookie should be just lightly brown – burns easily.
3. May use parchment paper on cookie sheet.
4. Cool then shake cookies in powdered sugar in a paper bag till covered with the sugar.

Cookies will keep 3 months in a tightly covered jar or container.

Alternatives and Tips:

1. Leave some cookies plain and some covered with powdered sugar.
2. Cookies keep better without powdered sugar. Shake in powdered sugar just before serving.
3. Roll raw cookie dough in colored sugar before baking. Just a few colored sugar covered cookies mixed in with the plain and powdered sugar cookies in a glass jar are very showy.
4. Double Batch = about 90 cookies



Original Recipe was from my Aunt Millie Harris, 1970

Mom's Christmas Sugar Plums

My mother loved to cook. I still wonder how she stayed so slender.

- 1/2 C Butter or margarine
- 1/3 C Light or dark molasses
- 1 pkg (15oz) Yellow or dark raisins, ground or finely chopped
- 2 C Graham cracker crumbs

1. Mix softened butter, molasses, raisins and cracker crumbs by hand until well blended.
2. Pinch off small pieces to roll into 1 inch balls or roll around pecan or walnut halves for a surprise in the center.

Alternatives:

Roll balls in powdered sugar, granulated sugar, ground nuts or coconut.
Mix some ground nuts into the mixture.

Courtesy of Linda Olsen



Recipe From Estella Dutton

Suet Pudding

1 Cup molasses
1 Cup sweet milk
1 Cup Chopped suet or butter
1 Cup raisins
½ Cup currants
Salt, cloves, cinnamon, nutmeg
2-1/2 Cups flour
½ Teaspoon soda

Steam for 2 hours

Sauce For Suet Pudding

½ Cup sugar
2 Heaping Tablespoons cornstarch
Butter the size of an egg
½ teaspoon Salt
2 Tablespoons Vinegar
1 Tablespoon Vanilla
2 Cups boiling water

Cook until smooth



This recipe was in a book that I received that belonged to my Grandma Estella Dutton. My Mom made this recipe quite a bit when we were growing up, it is delicious. The sauce recipe can be used on other things like bread pudding and crazy cake. I am typing the recipes from the book I got so the rest of the family can have the recipes. The writing in the book is fading, so I am trying to save the recipes.

Dianna Benton (Post)

Date Pinwheel Cookies

2/3 cup white sugar	1 teaspoon vanilla extract
2/3 cup brown sugar	2 2/3 cups sifted flour
2/3 cup vegetable shortening	2/3 teaspoon baking soda
2 eggs	few grains salt

Cream sugar and shortening. Add eggs and extract. Beat until light and fluffy. Sift together dry ingredients. Gradually add to shortening mixture and blend thoroughly after each addition. Chill. While dough is chilling, prepare date filling.

1 cup finely chopped pitted dates firmly packed	
6 Tablespoons water	2 teaspoons butter
6 Tablespoons sugar	2 teaspoons lemon juice

Combine dates, water, and sugar in small heavy saucepan. Blend lightly. Cook over low heat until thickened, stirring constantly. Remove from heat. Add butter and lemon juice. Blend well. Cool.

To make the pinwheels, remove the dough from the refrigerator and divide in 4 equal portions, while rolling 1 portion place remaining dough back in the refrigerator. Roll each portion in rectangle 1/4 inch thick. Spread evenly with cooled date filling. Form rectangles on wax paper into 1 1/2 inch roll. Chill overnight. Cut into 1/4 inch slices. Place slices 1 inch apart on lightly greased cookie sheet. Bake in moderate oven (350 degrees) approximately 10 minutes. They are delicious.

Courtesy of Ann Dillie Smart



Oatmeal Banana Cookies

Ingredients:

- 1 C. Sugar
- 3/4 C. Shortening

- 1 egg Slightly beaten
- 1 C. Mashed bananas
- 1 1/2 C. All purpose flour
- 1/4 tsp. Nutmeg
- 3/4 tsp. Cinnamon
- 1 3/4 C. Oatmeal
- 1 C. Nuts or chocolate chips



1. Cream together sugar and shortening.
2. Add other ingredients in order and mix well.
3. Drop by spoonfuls on cookie sheet.
4. May add chocolate chips or nuts.
5. Bake at 350° for about 20 minutes.

Makes about 30 medium sized cookies.

Courtesy of George Davidson - shared from his extended family.

Pies

**Little Jack Horner Sat in the
corner, Eating a Christmas
pie; He put in his thumb,
And pulled out a plum,
And said,
"What a good boy am I!"**

Vinegar Pie

Stirring up Memories

1 cup sugar
1 1/2 cups water



Mix sugar and water and let come to a boil.

Mix 2 tablespoons corn starch and 1 of flour and add to ½ cup cold water and add to sugar and water mixture and boil until clear.

Add 2 tablespoons butter and 3 well beaten egg yolks,
Add ½ teaspoons grated nutmeg and 3 tablespoons good vinegar and tiny pinch of salt. Stir into the sugar- corn starch mixture but do not boil.

Pour into unbaked pie shell and bake in a rather slow oven for forty minutes.

Beat the 3 egg white until stiff. Add 9 tablespoons sugar. Spread on baked pie and return to oven until golden brown.

Note: Grandpa Vic [Francis] Coon and his brothers remembered eating Grandma Rachael Coon's Vinegar Pie. I [Billie] remember her making it for the "boys" at Grandma Jennie's home on the Alsea in the 1950s.

Courtesy of Billie Coon 2007

Vinegar Pie.

1 cup sugar

$1\frac{1}{2}$ cups water.

Mix sugar and water and let come to a boil.

Mix 2 tablespoons corn starch and 1 of flour and add to $\frac{1}{2}$ cup cold water and add to sugar and water mixture and boil until clear.

Add 2 tablespoons butter and 3 well beaten egg yolks,

After adding egg yolks, add $\frac{1}{2}$ teaspoon grated nutmeg and 3 tablespoons good vinegar and tiny pinch of salt. Stir into the sugar-corn starch mixture but do not boil.

Pour into unbaked pie shell and bake in a rather slow oven for forty minutes.

Beat the 3 egg whites until stiff.

Add 9 tablespoons sugar. Spread on baked pie and return to oven until golden brown.

Grandpa Vic Coon and his brothers remembered eating Grandma Rachael Coon's Vinegar Pie. I remember her making it for the boys at Grandma Jennie's home on the Alsea. It may be the last thing she ever made because she had a stroke while there.

Courtesy of Billie and Ken Coon 2007

Pies, Pies, and More Pies

Everyone must have a favorite pie whether it is a fruit pie, ice cream, whipped cream and chocolate pie or a special filling for an already baked bottom crust. When I was growing up, whatever came out of the garden or fell out of a tree was made into a pie. Usually it was an apple, berry, or pumpkin pie. My dad's favorite was gooseberry pie.

The design of the crust never varied. I can only assume that the fern pattern my mother always used on the top pie crust was handed down from her mother and grandmother. The pinched or fluted edges never varied either. The glass rolling pin was filled with ice water to make the pie crust easier to roll out.

Courtesy of Linda Olsen



Cream Pies

Janice Jones gave this recipe to Madonna Jones Colwell 8-12-81 and Madonna sent it to Ann Dillie Smart in 2000. I assume it is Aunt Louie's. The next two probably are from other family members.

Cream Pie (sugar) Favorite of Great-Uncle Frank Jones

1/3 C. Flour
1 C. Sugar

Mix and then add 2 C. Whipped cream

1 dash salt
1 Tbsp vanilla

Bake 350 for 1 hr



Sent to Ann Dillie Smart by Uncle Frank's granddaughter Madonna Jones Colwell in 2000

Old Fashioned Cream Pie

1 C. Granulated Sugar
3 level Tablespoons Flour
Pinch of salt
1 Egg Yolk
Stir cream sugar, flour together then add egg yolk

2 C of Pure cream the [not sure what this word is] 1/8 lb. Butter melted not hot. Put in hot over for 450 degrees for 15 minutes then bake in slow 300 degree oven for good 1/2 hour.

From Frank Warner to Donna Jean. Sent to Ann Dillie Smart by Madonna Jones Colwell 2000.

Courtesy of Ann Dillie Smart

More Cream Pies

It's hard to believe that there are so many recipes for Cream pie. The following two are from my maternal grandmother.

Two Sharley Stottlemyer Hersberger's Cream Pies from her daughter Harriett.

1 egg beaten until it froths
2 T flour
1 scant cup of sugar
1 cup cream
1 tsp vanilla

Beat it all until it froths, add vanilla, pour into crust and bake at 400 degrees for 15 minutes or 350 for 30 minutes.

Cream Pie

A piece of butter the size of an egg
2/3 C sugar
1C cream
3 T flour
1 tsp vanilla

Stir butter, sugar and flour together, then add the cream and flavor with vanilla
Pour into crust and bake at 400 degrees for 15 minutes or 350 for 30 minutes.

Courtesy of Ann Dillie Smart



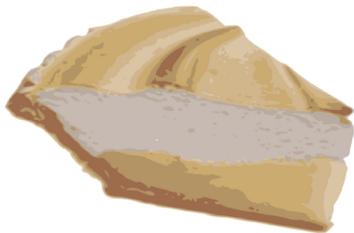
Pie Crust – (makes 5 crusts, can be frozen)

5 C flour
2 tsp salt
1 egg
1 T vinegar
pinch of baking powder
2 C Crisco butter shortening or freshly rendered lard

1. Blend dry ingredients.
2. Cut in shortening.
3. Mix 1 egg in a 1 Cup measuring cup, then add vinegar and fill with water. This helps to adjust the water amount for the size of the egg.
4. Add to flour mixture, stir, and knead.

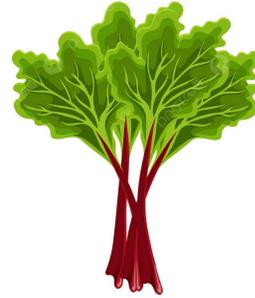
All those cream pies need a pie crust to hold the delicious filling.

Courtesy of Ann Dillie Smart



Rhubarb Meringue Pie

3 cups rhubarb, cut in half-inch pieces
3 egg yolks
1 cup sugar
2 Tbsp flour
1/4 tsp salt



Meringue ingredients:

3 egg whites
6 Tbsp sugar

1. Place rhubarb in colander and pour boiling water over it and let it drain.
2. Beat egg yolks. Sift together sugar, flour, and salt, and add to the egg yolks. Stir in drained rhubarb and pour into prepared pie shell.
3. Bake in moderate oven (350 degrees) until firm, about 45 minutes. When cool, cover with meringue (see below), making sure that meringue touches the pie crust edge. Brown quickly in hot oven or under low broiler flame for one minute.
4. Meringue is made by beating egg whites until stiff. Gradually add the sugar and continue beating until fine grained and mixture will hold it's shape.

My grandmother, Josephine (1887-1961), probably baked the Rhubarb Meringue Pie in a wood cook stove that she used even after she got electricity in 1940.

Courtesy of Laurie Corliss

Condiments

Treasure the Hours
with those Dear to You.

Seven day sweet pickles

from Sarah May Coon Roberts Thayer, grandmother of Linda Olsen



1950s

Place 4 qts of cucumbers which has been chunked into a strong brine $1\frac{1}{2}$ cups salt to 1 qt of water and leave 3 days ~~on 4th day~~ drain and cover with cold water, ~~do the same thing~~ ^{on the} 5th day 6th day ^{on} 7th day, Then drain and put into weak solution of vinegar and water with powdered alum size of walnut, Then simmer slowly until tender do not cook long. Then drain and place in jars or crock. Do not have to seal.) And cover with following 2 quints of vinegar. 3 lbs sugar 2 ozes whole spice but that is too much spice just a little or better add dill if you like. and Calas with green vegetable Calaring Bring the above to mixture to a boil and pour ^{over} cucumbers. They will keep in open jar. They are delicious.

Mom's Fresh Cranberry Relish



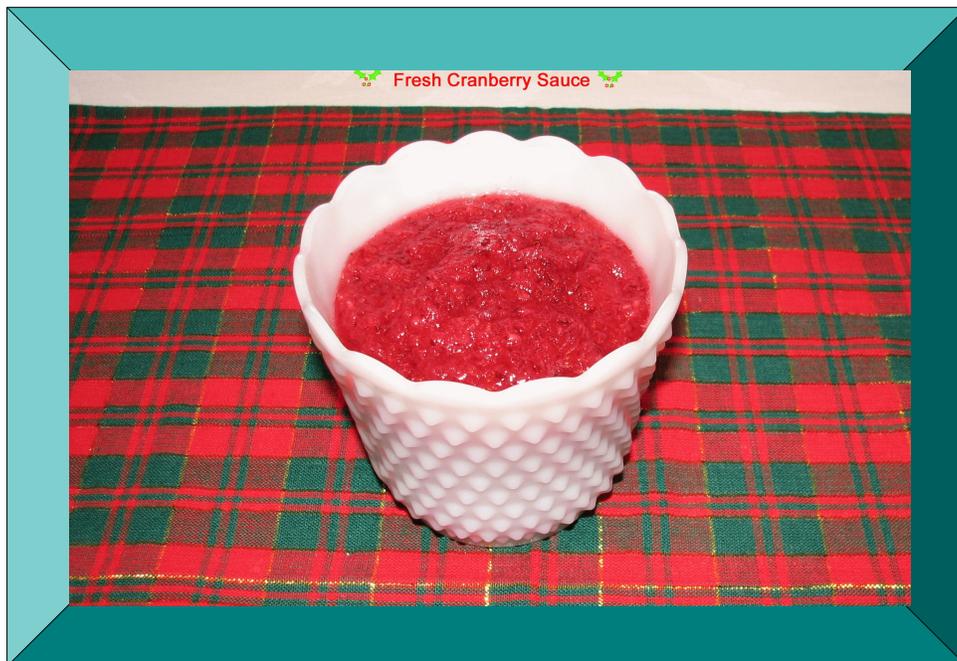
1 pkg fresh cranberries 12 oz.
1 med orange, peeled and sliced into 8ths (no seeds)
1 med apple, sliced with peel
3/4 to 1 C sugar
lemon juice to taste

1. Rinse cranberries and discard any unusable berries.
2. Blend the cranberries, sliced orange and the sliced apple in a food processor or blender until evenly chopped.
3. Stir in sugar.
4. Refrigerate, keeps up to two weeks.

Makes 2 ½ Cups relish.

Makes a very pretty and tasty addition to holiday meals.

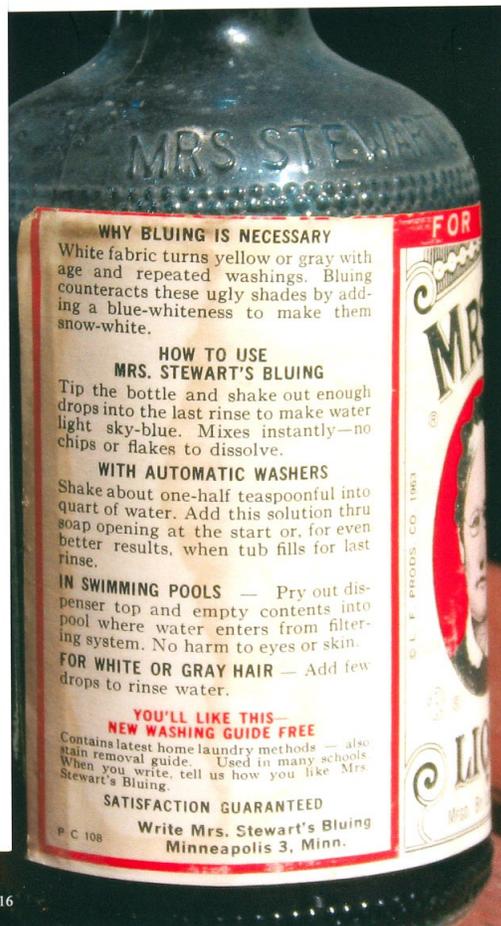
Courtesy of Linda Olsen



How to

**When in Doubt
Throw it Out.**

Bluing to add to your laundry and other uses.



This old jar of bluing was found in my parents storage cupboard many years ago. I had never seen bluing in a store so I saved it.

Courtesy of Linda Olsen

GRANDMA'S RECEET

For washing clothes - given many years ago to a young bride by her Kentucky mountain Grandmother. This same list is on the Internet with no known source. It floated around many of my family reunions from the 1950s to the 1990s.

In my mother's family, wash day always meant navy bean soup for dinner.

Retyped as it was written by Linda Olsen 2016.

1. bild fire in back yard to heet kettle of rain water.
2. set tub so smoke won't blow in eyes if wind is pert.
3. shave one hole cake lie soap in biling water.
4. sort things, making three piles.
1 pile white, 1 pile cullored, 1 pile work britches and rags.
5. stur flour in cold water to smooth then thin down with bilin water.
6. rub dirty spots on board, scrub hard, then bile, rub cullored but don't bile, just rench and starch.
7. take white things out of kettle with broomstick handle then rench, blew and starch.
8. spred tee towels on grass.
9. hang old rags on fence.
10. pore rench water on flower bed.
11. scrub porch with hot soapy water.
12. turn tubs upside down.
13. go put on cleen dress - smooth hair with side combs-brew cup of tee - set and rest a spell and count blessings



Solution for De-Acidifying Paper Especially Newspaper Clippings



1 Quart club soda
2 Milk of Magnesia tablets

1. Open Soda and hold it over a large bowl while you drop in the 2 tablets - it will fizz.
2. Pour all solution back into bottle and refrigerate over night.
3. Next Day Immerse the clippings, one layer at a time, in the solution which you have poured into a flat pan.
4. Let the clippings soak 3 hours.
5. Remove clippings from the solution and lay flat on towels to dry.
6. Press with a cool iron under tissue paper. **DO NOT USE STEAM!!**

Courtesy of Lee Rudisill

Fruit Fly Trap

2 T apple cider vinegar
2 T sugar
1 Liter or 4 cups water
Several drops of liquid detergent



Put all ingredients in a jar
Shake to mix then leave top of jar open.
Place jar close to fruit.



Courtesy of Linda Olsen

Helpful Hints are from Great-Aunt Mary Stottlemyer Dellinger's handwritten cookbook owned by her daughter June.

Helpful Hints

Cleaning Walls

When sweeping painted walls, sweep from the floor up to the cell [ceiling] to prevent so much dust. Wash it on a rainy day, moisture prevent[s] dust and doesn't leave it streaked.

Spots on table cloth

Wet with hydrogen peroxide, spots disappear, iron over spots and put away.

Left-over coffee

Use left-over coffee in spice cake instead of sour milk; in boiled icing instead of water; used in custards or fudge; also add to gravy before removing from the stove to give a rich dark color. Also in rinsing water for khaki goods and to keep the color in ecru curtains.

Courtesy of Ann Dillie Smart

COMFREY SALVE

1/2 LB. Comfrey root
1 Cup chopped garlic
1/2 Cup chopped horse radish
Lanolin [whatever amount you want}

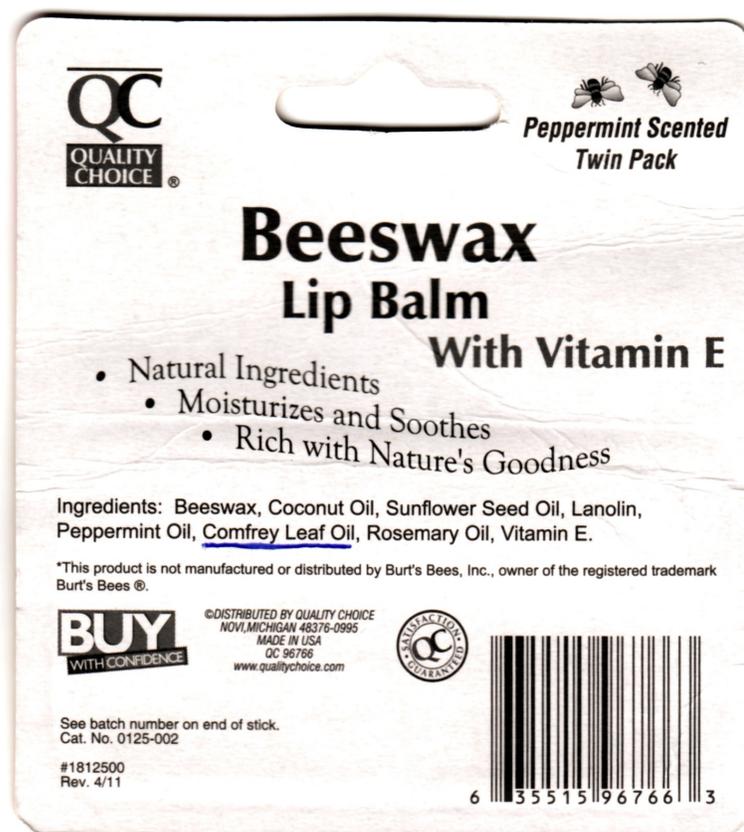
I do 1/2 gal. at a time in my slow cook pot.
Put all 3 herbs in pot with Lanolin and cook about 30 min.

Use a kitchen sieve, pour thru sieve into containers.
Fruit jars are great for storage; microwave to soften it to pour into smaller jars.

Salve is very thick and sticky, needs softening often times.

Always have salve handy in kitchen, will stop a steam burn.
Use for everything, bruises, broken bones, infection.
The old name for Comfrey was BONE KNIT.

Courtesy of Lee Rudisill



Recipe for Happiness

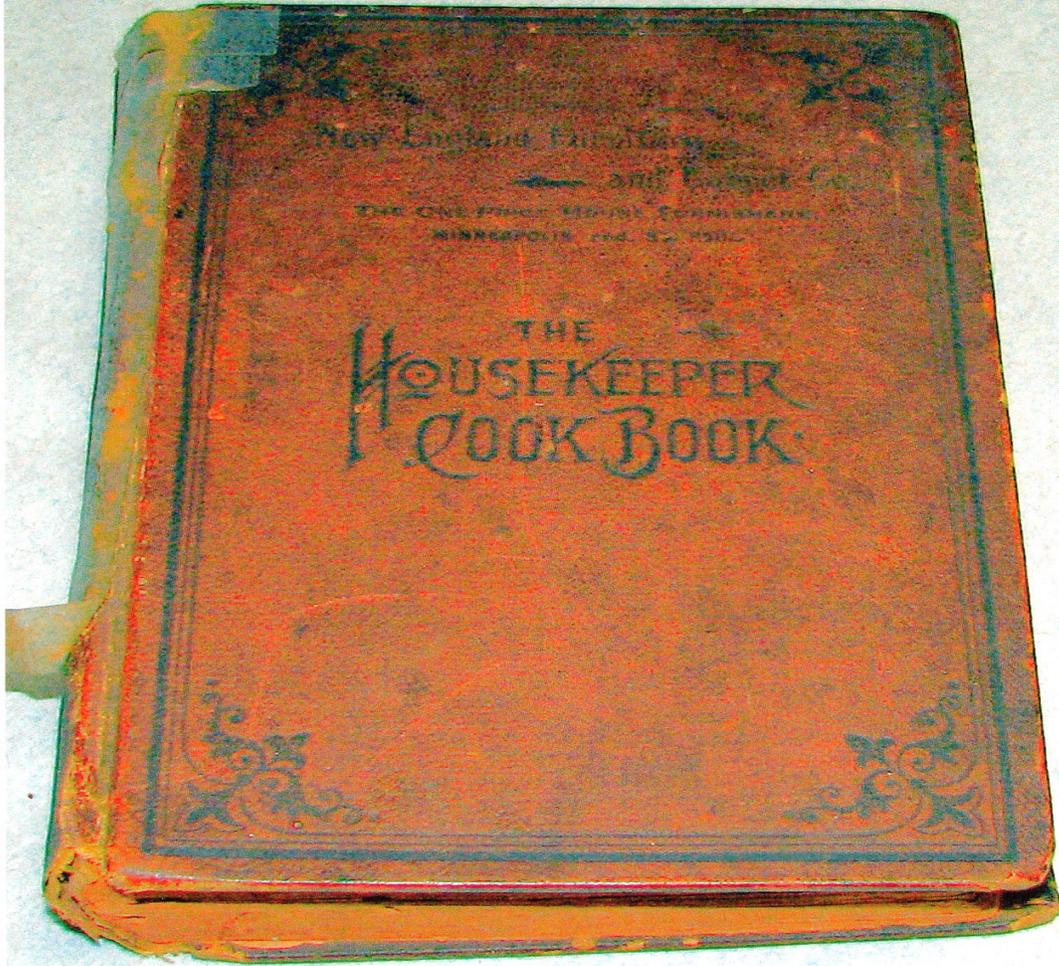
**Take 1 Heart Full of Love
Dash of Laughter
Handful of Sharing
Sprinkle with Kindness
And Mix Well.
Serve Everyone you Meet.**



Heirloom Cook Books and More

Love what you Do

THE HOUSEKEEPER COOK BOOK
New England Furniture and Carpet Co.
The One-Price House Furnishers
1894



Courtesy of Sandra Potter

Notes inside Housekeeper Cook Book

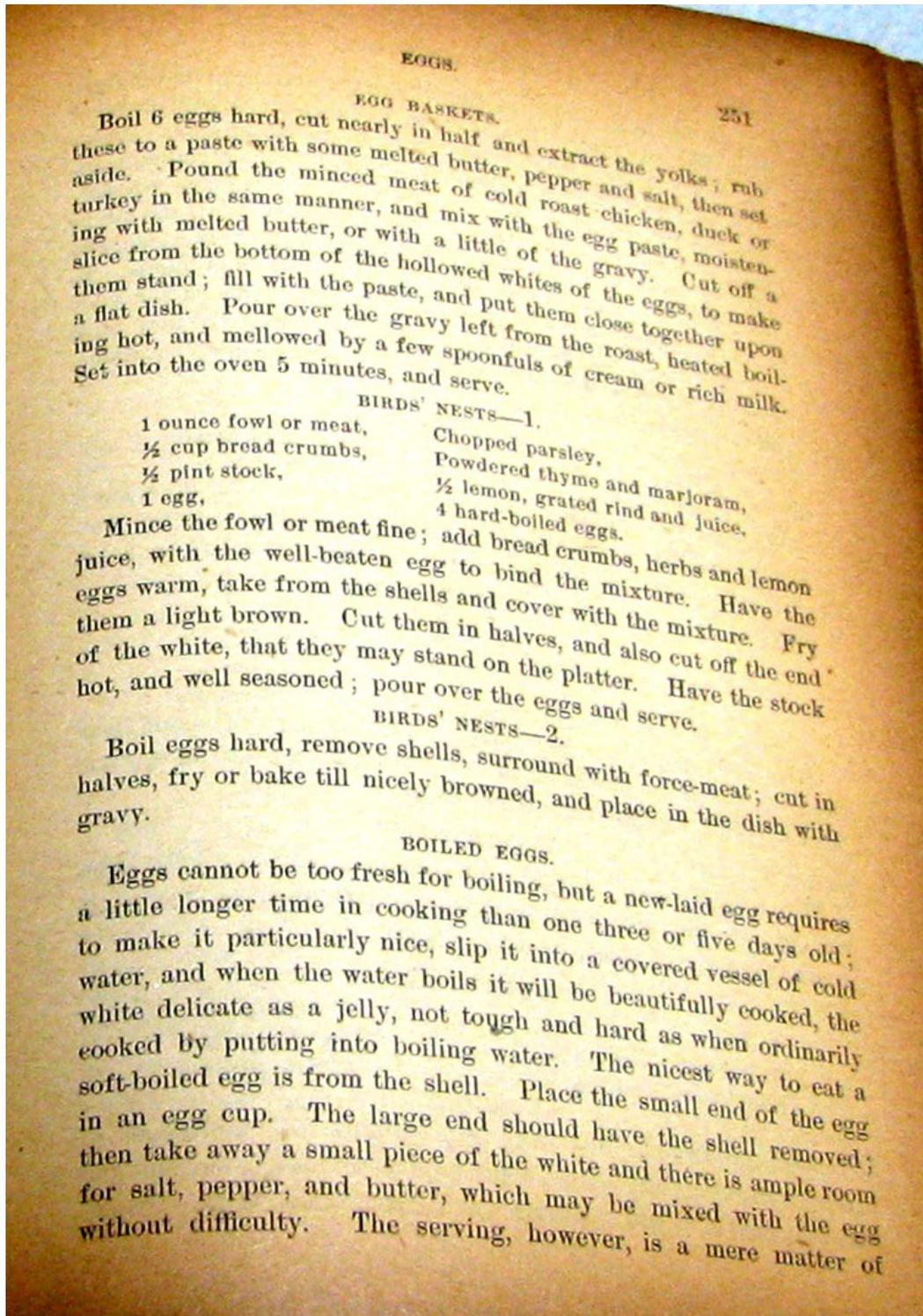
740 Agate St.
Mrs Ella F. Perkins.
April 1901.
St Paul.
Minn.

The "Honey Dew" brand of
Preserved Raspberries,
Strawberries are the most
satisfactory -
of ~~most~~
Mrs Milton Gotter
St Cloud
1901.

Courtesy of Sandra Potter

The Housekeeper Cook Book, Eggs

Courtesy of Sandra Potter



EGGS.

EGG BASKETS.

251

Boil 6 eggs hard, cut nearly in half and extract the yolks; rub these to a paste with some melted butter, pepper and salt, then set aside. Pound the minced meat of cold roast chicken, duck or turkey in the same manner, and mix with the egg paste, moistening with melted butter, or with a little of the gravy. Cut off a slice from the bottom of the hollowed whites of the eggs, to make them stand; fill with the paste, and put them close together upon a flat dish. Pour over the gravy left from the roast, heated boiling hot, and mellowed by a few spoonfuls of cream or rich milk. Set into the oven 5 minutes, and serve.

BIRDS' NESTS—1.

1 ounce fowl or meat,
½ cup bread crumbs,
½ pint stock,
1 egg,

Chopped parsley,
Powdered thyme and marjoram,
½ lemon, grated rind and juice,
4 hard-boiled eggs.

Mince the fowl or meat fine; add bread crumbs, herbs and lemon juice, with the well-beaten egg to bind the mixture. Have the eggs warm, take from the shells and cover with the mixture. Fry them a light brown. Cut them in halves, and also cut off the end of the white, that they may stand on the platter. Have the stock hot, and well seasoned; pour over the eggs and serve.

BIRDS' NESTS—2.

Boil eggs hard, remove shells, surround with force-meat; cut in halves, fry or bake till nicely browned, and place in the dish with gravy.

BOILED EGGS.

Eggs cannot be too fresh for boiling, but a new-laid egg requires a little longer time in cooking than one three or five days old; to make it particularly nice, slip it into a covered vessel of cold water, and when the water boils it will be beautifully cooked, the white delicate as a jelly, not tough and hard as when ordinarily cooked by putting into boiling water. The nicest way to eat a soft-boiled egg is from the shell. Place the small end of the egg in an egg cup. The large end should have the shell removed; then take away a small piece of the white and there is ample room for salt, pepper, and butter, which may be mixed with the egg without difficulty. The serving, however, is a mere matter of

The Housekeeper Cook Book, Relishes

Courtesy of Sandra Potter

RELISHES.

437

into a porcelain kettle; mash, scald and rub them through a coarse sieve; add the sugar and boil 3 hours, then the spices tied in a bag, and cook a little longer. Add or omit vinegar and bottle immediately.

GRAPE CATSUP.

5 pounds grapes,
2½ pounds sugar,
1 tablespoon allspice,
1 tablespoon pepper,
1 tablespoon cinnamon,
1 tablespoon cloves,
½ tablespoon salt,
1 pint vinegar.

Stew the grapes over a slow fire until soft. Then strain through a sieve. Add the sugar, vinegar and spices. Boil until thickened and bottle.

MUSHROOM CATSUP.

1 ounce whole allspice,
24 whole cloves,
½ ounce ginger root,
1 blade mace.

Wipe freshly-gathered mushrooms and put in layers in an earthen dish, sprinkling each layer with salt. Cover with a damp folded cloth, and let stand 36 hours in a warm place. Strain through a coarse sieve. To 1 quart juice add 1 ounce peppercorns; put in a kettle and boil half an hour; add the spices, let simmer gently 15 minutes, take from the fire and cool. When cold, strain and seal in glass bottles.

SUPERIOR CATSUP.

½ bushel tomatoes,
3 tablespoons salt,
2 tablespoons sugar,
1 tablespoon cayenne pepper,
1 tablespoon allspice,
1 tablespoon cloves.

Slice the tomatoes, boil 15 minutes or till tender, strain through a hair sieve, add the other ingredients and cook down slowly in a porcelain-lined kettle to half the quantity. Three white onions may be added, and if very sour catsup is liked one cup of vinegar, just before bottling; otherwise it is no improvement.

GREEN TOMATO CATSUP.

4 quarts tomatoes,
2 quarts cabbage,
1 pint onions,
6 pods red peppers,
1 pound brown sugar,
1 tablespoon horse-radish,
2 tablespoons mustard,
2 tablespoons pepper,
2 tablespoons ginger,
1 tablespoon cloves,
1 tablespoon cinnamon,
1 tablespoon mace.

Chop finely the tomatoes, cabbage, onions and peppers; sprinkle

The Housekeeper Cook Book, Bread

Courtesy of Sandra Potter

BREAD.

29

GRAHAM BREAD—1.

1 pint graham flour, 1 pint bread sponge,
1 pint white flour, 1 teaspoon salt,
Warm water to mix.

Mix soft, put in deep round tins, well buttered, and when light, bake slowly.

GRAHAM BREAD—2.

1 cup molasses, 1 teaspoon salt,
1 cup yeast, 1 quart warm water.

Stir in enough graham flour to make a soft dough; pour it into well-greased pans, let rise 1 hour, then steam 1 hour, after which put into the oven and bake half an hour. This will make two medium-sized loaves.

GRAHAM BREAD.

1 quart warm water, $\frac{1}{2}$ cup yeast,
 $\frac{1}{2}$ cup brown sugar, 1 teaspoon salt.

Thicken the water with unbolted flour to a thin batter; add sugar, salt and yeast, and stir in more flour until quite stiff. In the morning add a small teaspoon soda and flour enough to make the batter stiff as can be stirred with a spoon; put it into pans and let rise again; then bake in even oven, not too hot at first; keep warm while rising; smooth over the loaves with a spoon or knife dipped in water.

QUICK GRAHAM BREAD.

3 cups sour milk, $\frac{1}{2}$ cup molasses,
2 teaspoons soda, 1 teaspoon salt.

Dissolve the soda in a little hot water before stirring into the milk, add molasses, salt, and as much graham flour as can be stirred in with a spoon; pour in well-greased pan, put in oven as soon as mixed, and bake 2 hours.

BUTTERMILK GRAHAM BREAD.

1 pint yeast, 2 teaspoons salt,
2 quarts sweet buttermilk.

Scald the buttermilk, sweet milk or water can be used if necessary, let cool, add salt, homemade yeast, and make the sponge with white flour. When risen, mix with graham flour, knead, let rise, knead down, let rise again, and knead into separate loaves. When risen to double its size, it is ready for the oven. Let it

<http://docsouth.unc.edu/imls/receipt/receipt.html>

Documenting the American South

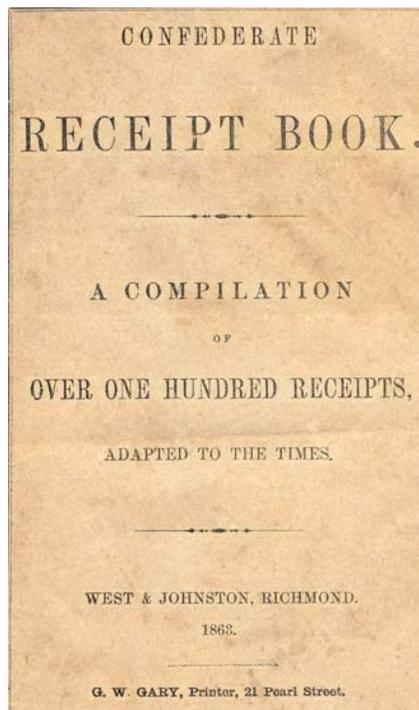
Confederate Receipt Book.

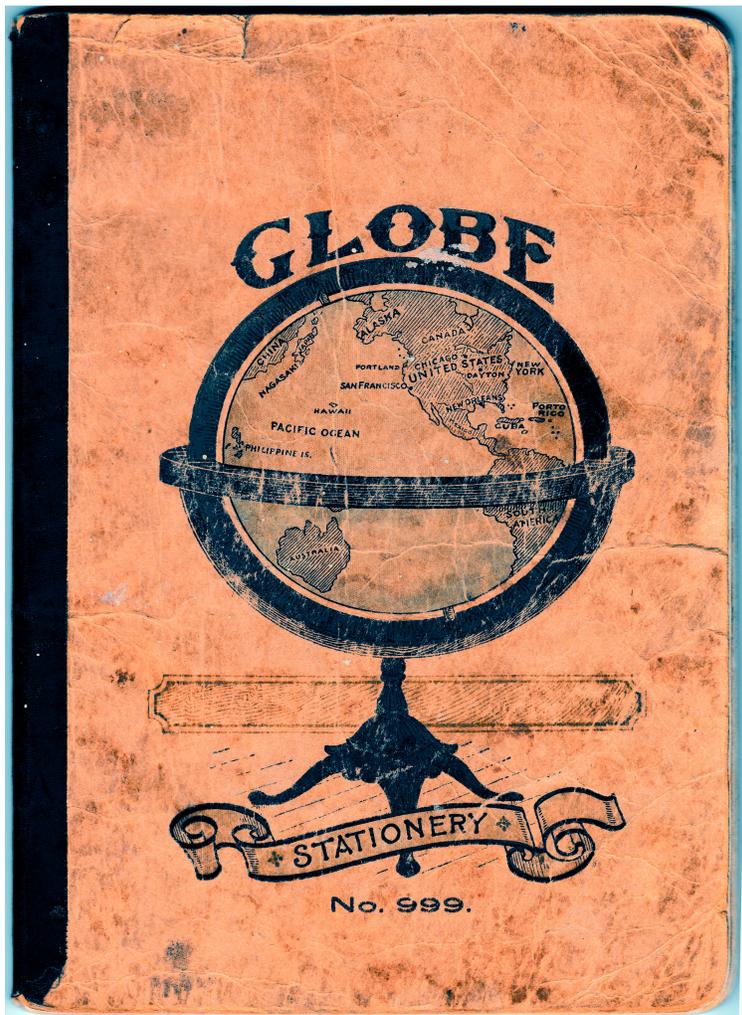
A Compilation of over One Hundred Receipts,

Great list of recipes for food and remedies for illness.

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Call number 2906 Conf. (Rare Book Collection, UNC-CH)





This cook book was given to me by my mother-in-law, Marjorie (Warren)Wilson. It had belonged to her Grandmother Edith (Medhurst) Childs of Hudson, Michigan.

Courtesy of Liza Tharp Wilson

PEOPLE IN COOK BOOK

Jannet H. Childs b

d

m. Leander H Childs

Brother to Charles Henry Childs

Brother in Law to Edith Medhurst
Childs.

Hannet A. Childs b 1831

d 1851 (23)

m-o-

Sister to Charles H Childs

Ida Burleson b 30 Sept 1869 in Bethel, Brunswick Mich
member of the 1st Baptist Church Women
Hudson, Mich

Lucinda Aldrich - Mrs Philander Aldrich
Member of 1st Baptist Church Women
Hudson, Mich

Edith Medhurst - wife of Charles Henry Childs
This is her recipe book.

I Charles H Childs - Edith Medhurst Childs

II Francis Childs - Toward Everson

III Mary Jane Wilson - Charles S Wilson

IV Richard C. Wilson - Elizabeth Wilson

Hattie Medhurst b 1854

"Aunt Hattie

d.

Francis Medhurst b 1856

d.

Anna B. Page b 11 June 1876 Burlington, Calhoun Co Mich
dau of Levette C and Apanna Page

Mary Goodrich -

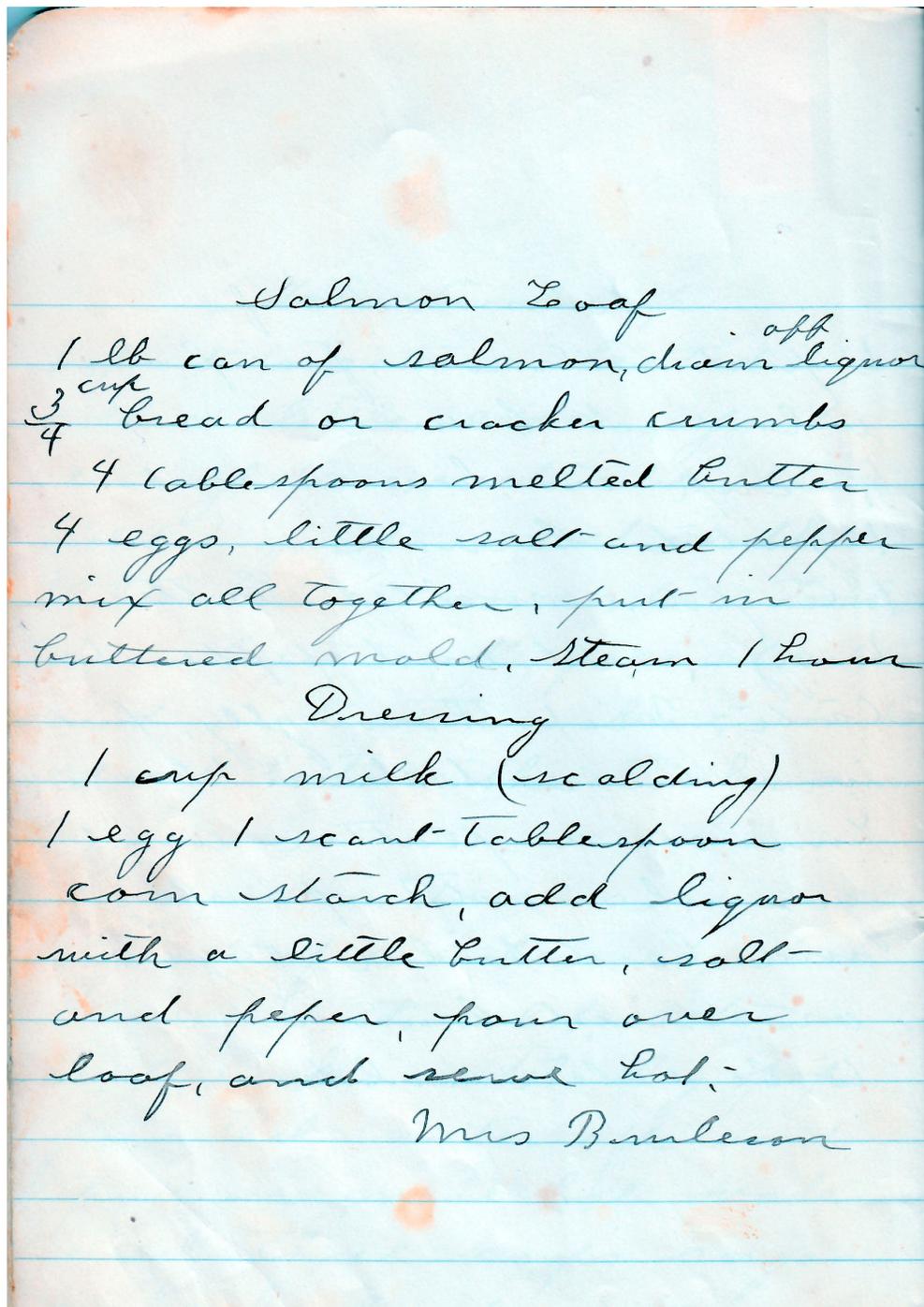
Mrs Abby Dillon

Mrs Ravens -

Mrs Ida Allen

Mrs Nelson -

Mrs. Stowell



Salmon Loaf

1 lb can of salmon, drain liquor
^{3 cup}
 $\frac{3}{4}$ bread or cracker crumbs
4 tablespoons melted butter
4 eggs, little salt and pepper
mix all together, put in
buttered mold, steam 1 hour

Dressing

1 cup milk (scalding)
1 egg 1 scant tablespoon
corn starch, add liquor
with a little butter, salt-
and peper, pour over
loaf, and serve hot.

Mrs Bunker

This cookbook was given to me by my mother-in-law, Marjorie (Warren) Wilson. It had belonged to her Grandmother Edith (Medhurst) Childs of Hudson, Michigan.

Courtesy of Liza Tharp Wilson

Parker House Rolls

1 pint sponge
1 cup milk
1 Tablespoon butter or lard
 $\frac{1}{2}$ cup sugar
the white of an egg, well beaten
1 Teaspoon salt
Boil milk, shortening, sugar
together, when cool add
the beaten white of egg,
and stir into sponge
Mix in a lump, let rise,
when very light - roll out -
and cut, put a little melted
butter on biscuit - and fold
over.

This cookbook was given to me by my mother-in-law, Marjorie (Waren) Wilson. It had belonged to her Grandmother Edith (Medhurst) Childs of Hudson, Michigan.

Courtesy of Liza Tharp Wilson

Fruit Cake

1 cup sugar
1 " molasses
1 " butter
1 " raisins
1 " warm milk
2 eggs + 1 teaspoon soda

Anna Page

Snowball Cake

1 cup sugar
1/2 " butter
1/2 " sweet milk
2 " flour

Whites of three eggs

1 teaspoon baking

Beat the butter and sugar together, add whites of eggs beaten stiff, then the milk and baking powder last.

Anna Page

This cookbook was given to me by my mother-in-law, Marjorie (Warren) Wilson. It had belonged to her Grandmother Edith (Medhurst) Childs of Hudson, Michigan.

Courtesy of Liza Tharp Wilson Wilson

Brown Sugar Cake

1 cup brown sugar
1/2 " butter (scant)
1/2 " sour milk
1 1/2 " flour
1 " chopped raisins
1 egg

1 even teaspoon soda

Janet Childs

Brown Chocolate Cake

Melt 2 squares Baker's chocolate
in 1/2 cup boiling water

1 cup sugar

1 large cup flour

1/4 cup butter

1/4 " sour milk

1 teaspoon soda (scant)

1 " " baking powder

1 " " vanilla

1 egg

Mrs Aldrich

This cookbook was given to me by my mother-in-law, Marjorie (Warren) Wilson. It had belonged to her Grandmother Edith (Medhurst) Childs of Hudson, Michigan.

Courtesy of Liza Tharp Wilson

Drop Cookies

1 $\frac{1}{2}$ cups brown sugar
 $\frac{2}{3}$ " sour milk
1 " shortening
1 " raisins, chopped
3 " flour
3 eggs
1 teaspoon soda
1 " cinnamon
 $\frac{1}{2}$ " cloves

Mrs Dillon

Oatmeal Wafers

2 cups oatmeal
1 $\frac{1}{4}$ " flour
 $\frac{3}{4}$ " lard and butter mixed
 $\frac{3}{4}$ " brown sugar
1 scant-teaspoon soda
3 tablespoons boiling water
roll very thin

Mrs Havens

This cookbook was given to me by my mother-in-law, Marjorie (Warren) Wilson. It had belonged to her Grandmother Edith (Medhurst) Childs of Hudson, Michigan.

Courtesy of Liza Tharp Wilson

Ginger Cookies

1 cup molasses
1 " sugar
1 " butter
3 eggs
1 Tablespoon ginger
1 " vinegar
1 " cinnamon
1 " soda

Molasses Cookies

1 cup molasses
 $\frac{1}{2}$ " sugar
1 " butter or lard, or half of each
1 egg
1 Tablespoon soda
3 " water
1 " vinegar
little salt, mix soft
Mrs Da Nelson

This cookbook was given to me by my mother-in-law, Marjorie (Warren) Wilson. It had belonged to her Grandmother Edith (Medhurst) Childs of Hudson, Michigan.

Courtesy of Liza Tharp Wilson

Whitbeck Salve

3 lb lard

1/2 " beeswax

1 1/2 " rosin

simmer together 4 hours then add
2 oz of oil of spike, then
simmer 4 hours longer
be careful not to burn.

Linniment

1/2 pt turpentine

1/2 " rum

1/2 " vinegar

Whites of 2 eggs

opium size small hickory nut

Cough Medicine

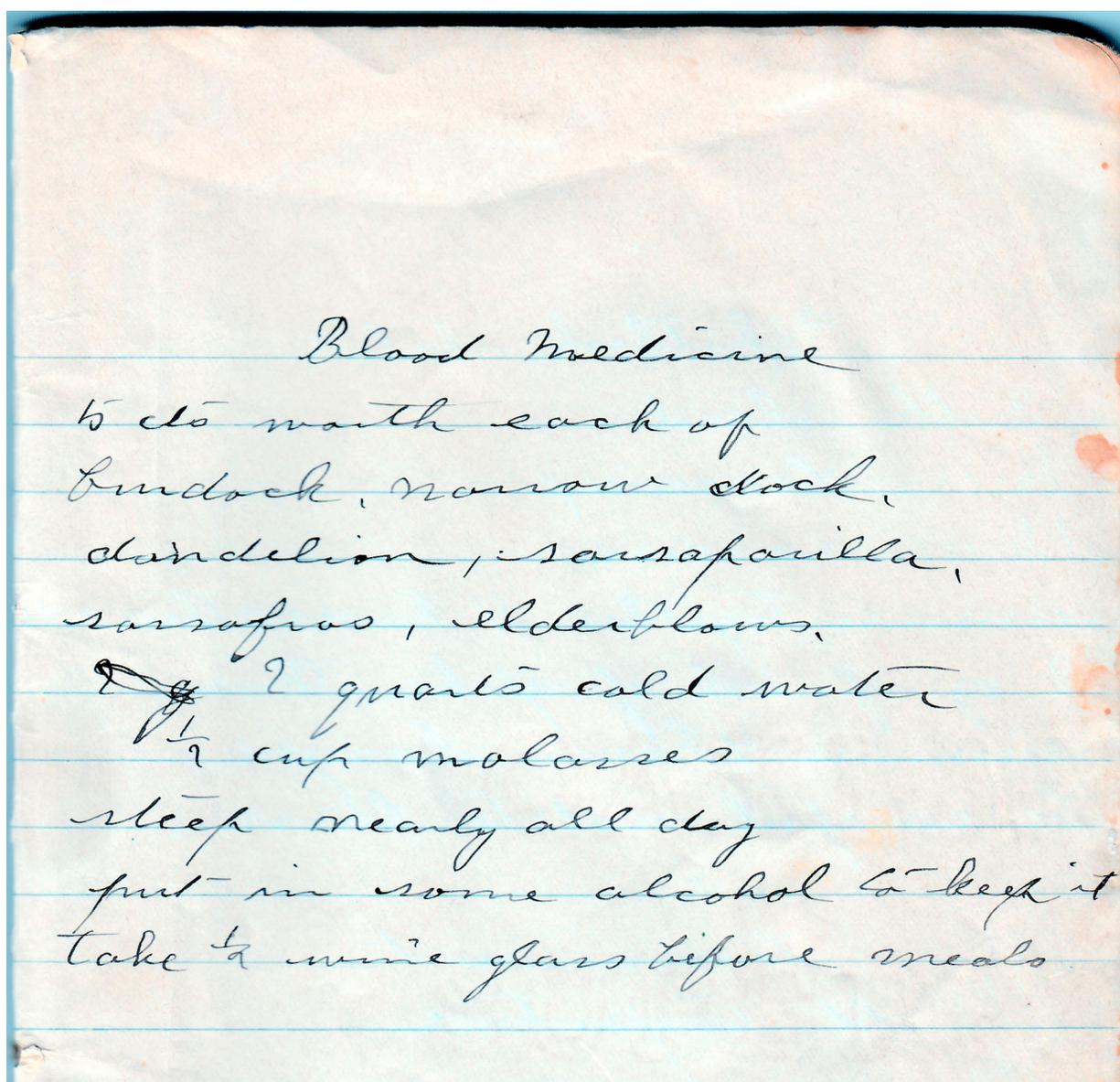
1/2 ct gum arabic 1 stick licorice

1 cup sugar 1/2 cup hot-water

juice one lemon

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Courtesy of Liza Tharp Wilson



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Courtesy of Liza Tharp Wilson

Corn Starch Pudding

1 pt. of milk, let-boil, add
 $\frac{1}{2}$ cup sugar

2 tablespoons corn starch

2 eggs, little salt; before
taking from the stove add
 $\frac{1}{2}$ cup coconut.

Lemon Bread Pudding

1 cup bread crumbs

1 pint sweet milk, soak crumbs
in milk, yolks of 2 eggs well
beaten, small cup sugar.

butter size of walnut -
grated rind of 1 lemon. bake
as you would custard

frost. top with whites and
2 tablespoons sugar, and juice
of lemon, brown in oven

This cookbook was given to me by my mother-in-law, Marjorie (Warren) Wilson. It had belonged to her Grandmother Edith (Medhurst) Childs of Hudson, Michigan.

Courtesy of Liza Tharp Wilson

Resources

*Save a Space for
Silence in your Day*

Resources

1. [Any One Can Bake](#) - 1929 cookbook promoted by Royal Baking Powder Co. Educational Department. This was a wedding gift to my mother from her “auntie”. I wish I knew which auntie gave her this cookbook and wrote a sweet verse about marriage inside the front cover.

View multiple pages from this book at many web sites selling this old but charming cookbook.
<https://www.amazon.com/Any-Bake-Royal-Baking-Powder/dp/B000GAN31M>

Courtesy of Linda Olsen

2. [Confederate Receipt Book 1863](#) a Compilation of over One Hundred Receipts, Adapted to the Times. <http://docsouth.unc.edu/impls/receipt/receipt.html> Courtesy of Linda Olsen

3. [Genealogy Bank](#) - “She was the Bringer of Cake - Ways to involve the Grand kids in Family History”. Use newspapers to find information about prize winning recipes your ancestor may have submitted at the fair or other events. Have your kids or grandchildren look up the person who wrote the recipe on the family history chart.

Read through these great ideas for ways to use recipes in your family history.

https://blog.genealogybank.com/she-was-the-bringer-of-cake-ways-to-involve-the-grandkids-in-family-history.html?utm_source=feedburner&utm_medium=feed&utm_campaign=Feed%3A+GenealogyBankTheOfficialBlog+%28GenealogyBank+-+The+Official+Blog%29

Courtesy of Sandra Potter

4. [Little Heathens: Hard Times and High spirits on an Iowa Farm during the Great Depression](#) By Mildred Armstrong Kalish

<https://www.amazon.com/Little-Heathens-Spirits-During-Depression/dp/0553384244>

Recipes of the 1930s are scattered throughout this darling book. One whole chapter is dedicated to Farm Foods and recipes. Cooking, serving, and cleaning up after three homemade meals a day for a large family required help from the whole family – heart warming and informative stories about how people lived in this time period in Iowa.

Courtesy of Nancy DeBoie

5. [Woodstove Cookery](#) by Jane Cooper 1977 Available online for \$8 to \$11

<https://www.google.com/search?client=firefox-b-l-e&q=Woodstove+Cookery+by+Jane+Cooper+1977>

Courtesy of Linda Olsen

6. Heirloom Cookbooks

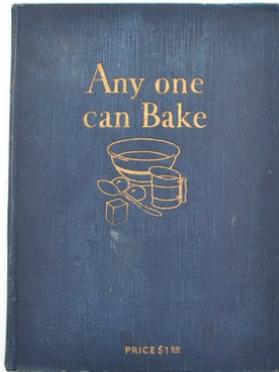
“[The Housekeeper Cook Book](#)”

New England Furniture and Carpet Co.

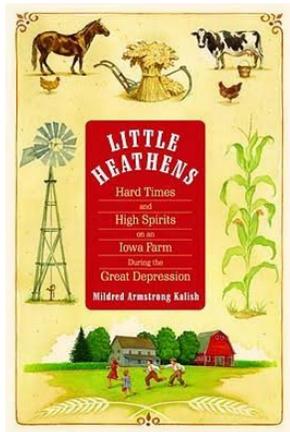
The one-Price House Furnishers, 1894

Courtesy of Sandra Potter

Resource images



Any One Can Bake - 1929 cookbook promoted by Royal Baking Powder Company Educational Department.

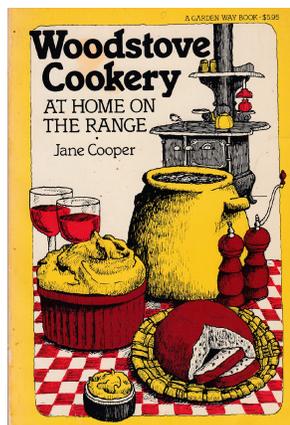


Little Heathens: Hard Times and High Spirits on an Iowa Farm During the Great Depression

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One chapter is devoted to Farm Foods
And recipes

Heart warming and informative about
How people lived in the 1930s in Iowa.



Woodstove Cookery by Jane Cooper

Garden Way Publishing,
Charlotte, Vermont 05445

Copyright 1977 by Garden Way Associates,
Inc.

Most of this book is devoted to recipes
With "How to" instructions for cooking
On a wood stove. The first 58 pages are
Dedicated to learning parts of the stove
Care and cleaning the stove and
Getting the fire going.

Cooking Measurements

Helpful Hints

1. Modern glass measuring cups usually have cups and ounces marked.
2. Pyrex glass measuring cups have Litre and Milliliters (ml) marked.
3. A digital glass top kitchen scale can convert between liquid and dry measurements.

1 cup =	8 fl oz =	16 Tbsp =	48 tsp =	237 ml
3/4 cup =	6 fl oz =	12 Tbsp =	36 tsp =	177 ml
2/3 cup =	5 1/3 fl oz =	10 2/3 Tbsp =	32 tsp =	158 ml
1/2 cup =	4 fl oz =	8 Tbsp =	24 tsp =	118 ml
1/3 cup =	2 2/3 fl oz =	5 1/3 Tbsp =	16 tsp =	79 ml
1/4 cup =	2 fl oz =	4 Tbsp =	12 tsp =	59 ml
1/8 cup =	1 fl oz =	2 Tbsp =	6 tsp =	30 ml
		1 Tbsp =	3 tsp =	15 ml
			1 tsp =	5 ml

Cooking on a wood stove beginning around 1830



By the mid 1800s cookstoves were readily available for sale. Beyond cooking it was useful for heating hot water, drying laundry, and warming homes with no other heat source similar to the open hearth fireplace. Learning to cook on a wood stove took time. Young women no doubt learned from their mothers and other females in the family. Before temperature gauges, women learned techniques to tell how hot the oven was before baking. Cooking on the stove top also required a learning process.

Lists online identify the techniques commonly used for cooking on a wood stove before temperature gauges were used.

1. Control the fire by learning the parts of the stove and what they do. The air flow vents regulated the oxygen supply which made the fire hotter when open or cooler when closed.
2. Fuel Management required adding more wood for heat and letting it burn down for less heat or cold.
3. Raking Coals also provided temperature control. Moving hot coals around inside the stove under a top burner made a hotter temperature for frying or boiling food. Moving the coals away from a burner would cool the stove top.

Other online lists describe common visual and listening tests used to show the stove temperature.

1. Flour testing: Sprinkle a pinch of flour on the stove top to indicate the temperature. If the flour turned brown instantly the temperature was very hot.
2. Paper testing: A piece of paper changing color when put on or near the stove told the experienced cook how hot the temperature was.
3. Placement on the Stove: The hotter side of the stove was closer to the fire box and a cooler side next to the chimney flue. Moving pots around on the stove top for the desired heat was a “dance” of constant adjustments.
4. Listening and smelling: Cooks learned the smells and sounds of proper cooking.

Sensory clues, Physical tests and Fire Management were common skills needed to cook on a wood stove with no temperature gauge.

1. Hand Test: The experienced cook would put her bare hand into the oven and count how long she could withstand the heat for a temperature test.

Hold hand in the oven for:

“Slow” Oven (250 – 350°F)	8 to 10 seconds.
“Moderate” Oven . . (350 – 400°F)	5 to 7 seconds
“Hot” Oven. (400 – 450°F)	2 to 5 seconds

2. The Flour Test: Place a pan sprinkled with flour in the oven for 5 minutes. If it turned slightly yellow, the oven was “Slow”; medium golden brown signaled “Moderate” heat; and dark brown indicated a “Hot” oven.

3. Paper or Dough: Toss a scrap of white paper into the oven and time how long it takes to turn brown to gauge the heat level. Some cooks used a small piece of dough and watched to see how quickly it rose and browned.

4. Managing Fuel: Soft woods like pine, fir, spruce, or cedar were used for kindling for quick, high heat to bring the oven up to temperature, while hardwoods such as oak, ash, beech and maple were used to maintain a steady, “low” heat for baking.

4. Water test: Cooks learned to tell how hot their ovens were by throwing a handful of water in the oven and watching how fast it evaporated. Droplets of water dancing around in the oven would indicate a low temperature and water droplets evaporating immediately would indicate a very hot oven.

Conclusion:

A century ago women who cooked on a wood cook stove probably thought they were lucky to have such a modern addition to their home after they learned to use it properly. They needed to keep their attention on the stove, plan ahead for how long meals needed to cook plus taking care of all the housework, laundry, and most often children. I imagine that recipes for cooking over an open hearth were different from cooking on a wood stove. Perhaps the notion of writing down their recipes in more detail began about this time too. I hope you will continue to explore your ancestors’ recipes and how they lived. It would be a wonderful addition to your genealogy.

Linda Olsen, Winter 2026

