

Bethinking of Old Orleans

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PUMPKIN FLOUR

That sounds like a new T. J. Lipton product. Actually, Alfred Palmer of Gaines had the idea ninety-nine years ago and patented the Perfection Fruit and Vegetable Dryer in January of 1881.

With this evaporator he dried various kinds of vegetables blended together with some cereals and packaged his product in small parcels of about one pound. Full directions for use were written on every package in English, German, French, and Spanish. The product was shipped as far west as Colorado Springs, into New England, and to a distributor in Rochester.

The dried soup ingredients going to Gloucester, Mass., no doubt found their way to fishing boats or other ocean vessels to give sailors some variety in their diet.

Mr. Palmer also packaged a product known as pumpkin flour. The pumpkins were cut into strips, then dried and ground. It was also widely distributed and made delicious pie for wintertime tables.

Directions on the package instructed the user to take two tablespoons of the flour for each pie, soak in cold water, and cook slowly an hour or until done. Then the cook would add one half teaspoon of butter, three tablespoons of light brown sugar, one egg, one-half teaspoon of ginger, one-quarter teaspoon of cinnamon, mace or nutmeg, with enough milk to properly thin it.

After thorough mixing, the baking was done in a slow oven. It was noted that a tablespoon of cornstarch could be substituted for the egg in the above mixture.