

Bethinking of Old Orleans

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LADIES AID COOKBOOK - 1899

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"The nearest way to a man's heart is through his stomach."

Recently I came across an old cookbook which belonged to my grandmother. It was issued in 1899 by the Ladies Aid Society of Barre Center, N.Y. The Committee for putting out this publication was made up of Mrs. Florence Jackson, Mrs. Julia Wetherbee, Mrs. Anna Best, Mrs. Anna Allis and Mrs. Millie Belson. It's odd that there is no mention of the Barre Center Presbyterian Church in the book, although the Ladies Aid Society was directly connected with the church. A stained glass window in the front of the church has emblazoned "Ladies Aid" on it. Interspersed with the recipes in the book are innumerable advertisements from local stores and businesses of the day. The E.W.Wilcox ad from p.7 appears with this article. No doubt, the solicitation of advertisers helped pay for the book which was printed by A.M. Eddy of Albion.

Reading through the recipes, I've picked out some of the more interesting ones to publish here. It's fascinating that many of these recipes simply give the ingredients and do not give directions on how to combine them. The assumption back then was that every house wife knew how to cook.

Recipes

CORN OYSTERS - 1 pint grated corn, 1 egg, 1 gill cream, 1 cup flour, 1/2 teaspoon Cleveland baking powder, salt to taste, fry in hot butter.-- Mrs. Allie Salisbury.

CREAMED SALMON - 1 can salmon, 1 pint milk, 1 egg, 1 tablespoons butter, 3 tablespoon flour. Boil milk and stir the flour into it. Add butter, salt and pepper, then beat an egg and stir in lightly. Pick the salmon into very small pieces and place a layer in a shallow baking dish, next a layer of cream for last layer. Sprinkle cracker crumbs on top and between each layer and brown in a hot oven. -- Mrs. E. N. Fuller.

JAMES BAILEY RECIPE FOR CORNED BEEF - For 100 pounds beef. Boil together 4 gallons water, 8 pounds salt, 3 pounds brown sugar, 3 ounces saltpetre, 1 ounce saleratus, pour over beef when cold -- Anna Best.

JOHN M. BEST RECIPE FOR SMOKED MEAT. -- To each piece of meat dissolve 1 pound of salt and 1 ounce of saltpetre in water enough to cover meat, let stand six weeks and smoke. -- Anna Best.

MINCE MEAT -- 2 pints meat, 4 pints apples, 1 teacup water, 1 teacup cider, 1 teacup sugar, 1 teacup molasses, 1 teaspoon pepper, 3 teaspoons cinnamon, 1/2 teaspoon salt, 1/2 teaspoon cloves, a little butter, 1 nutmeat, fruit to taste. Can be made a little sweeter if liked.-- Phebe Culver.

TOMATO BUTTER - 5 pounds ripe tomatoes, 2-1/2 pounds brown sugar, 1 pint vinegar, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon allspice, Boil two hours.--Mrs. Flora Allis.

JOHNNY CAKE - 2 eggs, 1 cup milk, 2 table-

These Recipes are no Good!

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spoons butter, 2 teaspoons of Cleveland's baking powder, 1/2 cup sugar, 1 cup corn meal, 1-1/2 cups of flour.-- Sophia Foster.

OATMEAL BREAD- 1 cup oatmeal made in mush, while warm add 1 teaspoon salt, 1/2 cup sugar, butter size of an egg. 1/2 cup yeast, stir in all the white flour you can with spoon. Let stand until morning then if light add more flour, put in a tin and let rise one-half in bulk. Bake in moderately hot oven from 1/2 to 3/4 hours.-- Mrs. Sue Stoney.

FOR CHAPPED HANDS - One half pt. soft water, one-half gill glycerine, 1/4 gill alcohol, 1/4 gill cologne, 1/8 of gum tragicum. -- Mrs. Julia A. Wetherbee.

Helpful Hints

1 Teaspoonful saltpetre in 1 quart water kills worms and bugs in plants.

Cake is made lighter if inverted to cool.

To preserve tomato catsup and improve its flavor, add a teaspoonful of brandy to each bottle.

A silk dress should always be brushed with a very soft camel's hair brush. Wisk brooms are too harsh and cut the silk.

To remove tar from cloth, rub cloth well with turpentine, and every trace of tar will be removed.

A small box filled with lime and placed on the shelf of the pantry or closet will absorb dampness and keep the air dry and sweet.

When hot grease is spilled on the floor, pour cold water on it immediately, to prevent it striking into the boards, then scrape it up.

A pound of sulphur burned in a tightly-closed room will destroy every living thing in it, from moths to bedbugs to possible disease germs.

A simple cement for broken china or earthenware is made of powdered quicklime, sifted through a coarse muslin bag over the white of an egg.

Never let the whites of eggs stand during the beating process, even for a moment, as they return to a liquid state and cannot be restored, thus making the cake heavy.

"Eat, drink and be merry"