

Old time recipes leavened with advice

BY C. W. LATTIN
Orleans County historian

round 1930, the Albion Chapter No. 800 Order of Eastern Star published "The Kitchenaid Cook

Book." For the holiday season I thought some of these old time recipes might be of interest which are all found in the publication. It is interesting to note that inner mixes with actual food recipes are also recipes for living.

Under "Bread and Muffins we find:

Hygiene Bread

Mix together the flour of love, made from the whole kernel giving the all inclusive flavor and quality; the leaves of spirit, the salt of common sense, the water of life appreciated. Let this rise in the encouraging atmosphere of patience, knead and mold in silence. Butter with cheerfulness and serve to the entire family.

By Etta Palmatier

the recipe for:

Little Pigs in Blankets

Wash and dry as many large oysters as desired. Roll each oyster in thin slices of bacon. Pin with toothpicks. Broil or roast until bacon is crisp and brown. Serve hot.

By Lena Smith

Under the heading "Jellies and Marmalades" is found:

Lemon Jelly

One cup sugar, 1 cup water, juice of 1 lemon, 1 egg, boil until thickens.

By Mrs. Valeria S.

Chancey

Under the headline "Sauces and Mayonnaise" is:

Sauce for Tongue

Brown $\frac{1}{4}$ cup butter, add $\frac{1}{4}$ cup of flour and stir together until well browned. Add gradually 4 cups of water in which tongue was cooked. Season with salt and pepper and add 1 teaspoon Worcester

sauce, $\frac{1}{2}$ cups of stewed and strained tomatoes may be used in place of some of the water.

By Mrs. F. Chas. Carter
Finally under the topic "Pickles and Preserves" is found:

To Preserve a Husband

Be careful in your selection. Do not choose too young and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled and give your entire thought to preparation for domestic use.

Poor varieties may be made sweet and tender by garnishing them with

patience well sweetened with smiles and flavored with kisses to taste: then wrap them well in a mantle of charity, keep warm with a steady fire of devotion and serve with peaches and cream. When thus prepared, they will keep for years.



Under the headline "Candy" we find:

Kisses

2 cups corn flake, 1 cup coconut, 1 cup XOXO sugar white of 2 eggs well beaten, butter tin and let stand until cold and take out.

By M. Finkler

There is even this dated heading: "Electric Refrigerator Creams." Here we find:

Frozen Strawberries

1 quarter strawberries, $\frac{1}{2}$ cup powdered sugar, whipped cream. Wash and mash strawberries, sprinkle with sugar. Put in refrigerator pan and leave until semi solid. Serve in tall glasses with whipped cream.

Under the topic "Fish" is