

The Family Cookbook of Mary Leota Weber Hunt



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Mary Leota Weber Hunt

Transcribed 2019

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NOTES ON THE TRANSCRIPTION

A historian friend of mine, (name removed), advised me that a true historical transcription copies the original text as accurately as possible, including all misspellings, punctuation errors, and inconsistencies. Proper transcription techniques would require me to write notes in brackets following each of the errors. For example, a misspelling in the original text would be transcribed as ‘ingrediants [sic]’ to show that the transcriber retained the original spelling while also noting its inconsistency with current spelling conventions. Adding these notes would have allowed me to transcribe the work exactly as printed, which would align with my goal of honoring Mary Leota’s original efforts.

However, I feared that such added notes would interfere with the readability of these recipes, and therefore the usefulness of them. With this in mind, I made the decision to simply leave these notes out of the transcription and copy the original as it is written. I have added punctuation (such as commas in lists of ingredients) and extra words (such as replacing quotation marks that indicate repetition) where I believed there was some possibility of confusion. Likewise, I have added footnotes to several of the recipes that I hope add some context to the historical value of this work.

I hope these changes do not imply a lack of respect for the original—even these small modifications were difficult decisions for me to make. However, I suspect Mary Leota would be most honored by having her descendants recreate and enjoy the recipes that she made for her own family during her life, and then passed down to us.

—(name removed), 2019



ABOUT THE AUTHOR

Mary Leota Weber was born about 1876 in Abington, Indiana to Harrison Weber (1839-1923) and Lucy E. Roby Weber (1854-1930). Mary Leota married William Alden Hunt (1872-1960) on May 16th, 1896. She and William had two children: Russell W. Hunt (1898-1973) and Charles G. Hunt (1900-1956). Mary Leota Weber Hunt died in 1956, and is buried in Elkhorn Cemetery.

4. R.

Mrs. Mary Leota Hunt -
Richmond

R.R. #1 Lad.

Willie Alden Hunt -
Mary Leota Hunt -
Russel Weber Hunt -
Charlie Glendon Hunt.

Mrs. Mary Leota Hunt.

Richmond.

R.R. #1 Ind.

Willie Alden Hunt

Mary Leota Hunt

Russel Weber Hunt

Charlie Glendon Hunt

Mary Parshalls² Cooky Receips³

~1.~

2 cups sugar.

1 cup butter or half cup lard.

1 cup milk.

4 teaspoonfuls baking powder

5 cups flower

2 eggs

Flavor to suit taste.

~~~~~  
~2.~

Beat to a cream one cupful sugar and one half cupful butter. Add one half cupful sweet milk, one beaten egg and three and one half cupfuls flour, sifted with three teaspoonful baking powder

Flavor to suit taste.

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<sup>1</sup> Nearly all of the pages in the handwritten book include what appear to be page numbers. Because this is the first recipe of the book, these number imply one of two things: either the cookbook originally had more than 200 pages (unlikely considering the original's binding), or these pages came from another source prior to Mary Leota using this as a cookbook. This second possibility seems most likely, since there are a couple of other odd entries near the end of the book that show at least some of these pages had a history prior to Mary Leota's life. Additionally, repurposing old books and leftover empty pages was a common practice in the 19<sup>th</sup> century and into the 20<sup>th</sup>.

<sup>2</sup> There is a Mary Jane Parshall Gobel (1897-1918) buried in Elkhorn Cemetery, who this recipe probably originated with.

<sup>3</sup> Mary Leota offers several spellings of both "cookie" and "recipe" over the course of the book.



213  
Mary Parshalls Cookie Receipts.

=1.= 2 cups sugar.  
1 " butter or half cup lard.  
1 " milk.  
4 teaspoonfuls baking powder  
5 cups flower  
2 eggs  
Flavor to suit taste.

---

=2.= Beat to a cream one cupful  
sugar and one half cupful butter.  
Add one half cupful sweet milk.  
one beaten egg and three and one  
half cupfuls flour, sifted with  
three teaspoonful baking powder  
Flavor to suit taste.

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Sponge Cake.

1 cup sugar, 1 egg  $\frac{1}{2}$  cup lard  
1 teaspoonful cinnamon 1 teaspoon  
soda  $\frac{1}{2}$  cup sweet milk  
raisins.

Snow Cake.

$\frac{1}{4}$  cup butter, whites of two eggs,  
2 cups flour,  $\frac{1}{2}$  cup milk,  
 $1\frac{1}{2}$  teaspoons baking powder,  
2 " vanilla.

Cookies Without Eggs Butter or Milk.

2 cups sugar  
1 " lard with a little salt  
beaten in till light like butter.  
1 cup cold water  
2 teaspoons baking powder.  
Flavor to taste and mix soft as  
can to handle. Bake in quick  
oven. Success depends on beating  
lard and salt well.

216

Spongue Cake.

1 cup sugar, 1 egg,  $\frac{1}{2}$  cup lard, 1 teaspoonful cinnamon, 1 teaspoon soda,  $\frac{1}{2}$  cup sweet milk, raisins.

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Snow Cake.

$\frac{1}{4}$  cup butter, whites of two eggs, 2 cups flour,  $\frac{1}{2}$  cup milk, 1  $\frac{1}{2}$  teaspoons baking powder,  $\frac{1}{2}$  teaspoon vanilla.

---

Cookeys Without Eggs, Butter, or Milk.

2 cups sugar

1 cup lard with a little salt beaten in till light like butter.

1 cup cold water

2 teaspoons baking powder.

Flavor to taste and mix soft as can to handle. Bake in quick oven. Success depends on beating lard and salt well.

### A Small Cake.

Sift together in a cake bowl one level cup granulated sugar, one and one half cups flour, one level teaspoon baking powder, put whites of two eggs in measureing cup, fill to the one half mark with soft butter, then fill the cup to the top with milk or water (water preferred), turn into dry ingredients, beat until well mixed and flavor. Make an ordinary boiled iceing and just before spreading add baking powder so large as a bean and beat well, this makes the iceing very creamy and prevents it going to sugar.

217

A Small Cake.  
Sift together in a cake bowl one level cup granulated sugar, one and one half cups flour, one level teaspoon baking powder, put whites of two eggs in measuring cup, fill to the one half mark with soft butter, then fill the cup to the top with milk or water (water preferred) turn into dry ingredients, beat until well mixed and flavor. Make an ordinary boiled icing and just before spreading add baking powder as large as a bean and beat well, this makes the icing very creamy and prevents it going to sugar.

218 Bill Cookies. (good)  
Bill cookies and rightly they are named  
If they are gone in a jiffy no one  
can be blamed  
Take one cup of sugar a half cup of lard  
and cream together  
add two eggs and beat hard.  
One scant teaspoon soda, now put  
in a cup,  
add mite of hot water and it  
will foam up.  
Sift three cups of flour and place  
in a bowl  
Mix smoothly and swiftly and then  
neatly roll  
If the dough is too soft a little flour  
add.  
I'll assure better cookies your hubby  
never had.

218

Bill Cookeys. (good)

Bill cookeys and rightly they are named  
If they are gone in a jiffy no one can be blamed  
Take one cup of sugar, a half cup of lard  
and cream together  
Add two eggs and beat hard.  
One scant teaspoon soda, now put in a cup,  
Add mite of hot water and it will foam up.  
Sift three cups of flour and place in a bowl  
Mix smoothly and swiftly and then neatly roll  
If the dough is too soft a little flour add.  
I'll assure better cookies your hubby never had.

### Fruit Pudding.

1 cup sweet cream.

1 1/2 cup flour.

1 egg.

(Lena Green)<sup>4</sup>

2 teaspoons baking powder

This makes a batter, pour over fruit in pan and bake.



### Ch Cream Doughnuts

1 cup sour cream

1 1/2 cup sugar

3 eggs

1 teaspoon soda.

Spice to taste.

Flour to roll.

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<sup>4</sup> Lena Green's relationship to Mary Leota is unknown. Her name also appears on pages 31 and 47 of this book.



Fruit Pudding.

1 cup sweet cream.

1 1/2 " flour.

1 egg.

(Tena Green)

2 teaspoons baking powder

This make a batter, pour over  
fruit in pan and bake.

---

Ch Cream Doughnuts

1 cup sour cream

1 1/2 " sugar

3 eggs

1 teaspoon soda.

Spice to taste.

Flour to roll.

220

### Chocolate Pudding.

Beat one egg and one teaspoon  
corn starch together until smooth  
add one cup sugar, two tablespoons  
cocoa dissolved in hot water and  
one cup hot water. Cook in  
double boiler until thick, take of  
fire add one teaspoon vanilla and  
beat until smooth. Serve with  
whipped cream.

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### Common Sponge Cake.

$1\frac{1}{2}$  cups sugar  
 $1\frac{1}{2}$  " sponge  
 $\frac{1}{2}$  " lard  
1 egg  
Spice  
Level teaspoon soda.  
Teaspoon baking powder.

220

### Chocolate Pudding.

Beat one egg and one teaspoon corn starch together until smooth, add one cup sugar, two tablespoons cocoa dissolved in hot water and one cup hot water. Cook in double boiler until thick, take off fire, add one teaspoon vanilla and beat until smooth. Serve with whipped cream.

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### Common Spongue Cake.

1 1/2 cups sugar

1 1/2 cups spongue

1/2 cup lard

1 egg

Spice

Level teaspoon soda.

Teaspoon baking powder.

Excellent Cheap Pudding.

1 big cup fruit, raw or canned, sweeten to taste.

Butter pudding pan, pour fruit in.

Make a batter of:

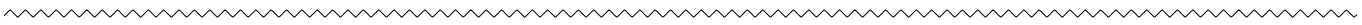
1 cup flour.

$\frac{2}{3}$  cup sweet milk.

1 teaspoonful baking powder.

1 pinch salt.

Pour batter over fruit, sprinkle lots of sugar and butter on top, bake, turn in dish upside down.



Cream Pie.

1 table spoon flour, white of one egg

Heaping table spoon sugar.

Nutmeg cream.

Excellent Cheap Pudding. 221

1 big cup fruit, raw or canned,  
sweeten to taste.

Butter pudding pan pour fruit  
in.

Make a batter of :-

1 cup flour.

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

1 teaspoonful baking powder.

1 pinch salt.

Pour batter over fruit, sprinkle  
lots of sugar and butter on top,  
bake, turn in dish upside down.

---

Cream Pie.

1 table spoon flour, white of one egg

Heaping table spoon sugar.

Nutmeg cream.

222 Good Plain Cake.  
Cream: -  $\frac{1}{4}$  cup butter.  
1 " sugar.  
yolks of 2 eggs beaten light.  
 $\frac{1}{2}$  cup milk.  
2  $\frac{1}{2}$  teaspoons B.P. sifted with.  
1  $\frac{1}{2}$  cups flour  
 $\frac{1}{2}$  teaspoons vanilla.  
Lastly the whites of two eggs beaten  
stiff and folded in lightly. (Good)

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Quack Mince Meat.

3 eggs.  
12 rolled crackers.  
1 cup sugar.  
1 " mollasses.  
1 " weak vinegar.  
2 " raisins.  
 $\frac{1}{2}$  " butter.  
 $\frac{1}{2}$  teaspoon salt  
1 " cinnamon  
4 pies.

222

### Good Plain Cake.

Cream:  $\frac{1}{4}$  cup butter.

1 cup sugar.

Yolks of 2 eggs beaten light.

$\frac{1}{2}$  cup milk.

2  $\frac{1}{2}$  teaspoons B.P. sifted with.

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

$\frac{1}{2}$  teaspoons vanilla.

Lastly the whites of two eggs beaten stiff and folded in lightly (good)

---

### Quick Mince Meat.

3 eggs.

12 rolled crackers.

1 cup sugar.

1 cup mollasses.

1 cup weak vinegar.

2 cups raisins.

$\frac{1}{2}$  cup butter.

$\frac{1}{2}$  teaspoon salt

1 teaspoon cinnamon

4 pies.

### Corn Pone.

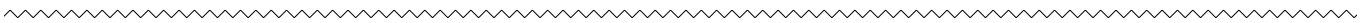
1 quart of meal, scaled meal with boiling water but have thick.

Big tablespoon lard.

One half cup sponge.

Let raise over night.

Next morning stir in cup sugar, one or two eggs, let raise again, then bake about three hours.



### Tapioca Pudding (made with water)

Soak tapioca two hours in milk warm water, not hot, thin add enough water to cook till tapioca is clear. Sweeten while cooking. Flavor when you take it off the stove. Cool and eat with milk.

Keep well stirred from bottom of vessel. mean to stick.



223

Corn Pone.  
1 quart of meal, scald meal with  
boiling water but have thick.  
big tablespoon lard.  
one half cup sponge.  
let raise over night.  
next morning stir in cup sugar,  
one or two eggs, let raise again,  
then bake about three hours.

---

Tapioca Pudding made with water  
Soak tapioca two hours in milk warm  
water not hot then add enough  
water to cook till tapioca is clear  
sweeten while cooking. Flavor when  
you take it off the stove. Cool and  
beat with milk.  
Keep well stirred from bottom  
of vessel. mean to stick.

294 Soap Receipt - Mat. Blankenhour  
5 lbs. grease.  
can red seal lye.  
1 qt. warm rain water  
1/2 table spoon borax.  
Stir lye in warm rain water  
Dissolve borax in little water  
stir in lye water. Stir this  
in grease when just melted. Pour in  
box and mark while hot.

Tomato Butter.  
Work cooked tomatoes through sieve  
take same amount of stewed apples,  
sweeten to taste. Cook until thick,  
stirring continually.

Flavor with Cinnamon.  
Dip For Black Betty.  
Flour, butter, sugar, water,  
make about like thin gravy.

224

Soap Rceipt Mary Plankenhorn<sup>5</sup>

5 lbs. grease

Can red seal lie.<sup>6</sup>

1 qt warm rain water

1 ½ table spoon borax.

Stir lie in warm rain water

Dissolve borax in little water, stir in lye water. Stir this in grease when just melted. Pour in box and mark while hot.

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Tomatoe Butter.

Work cooked tomatoes through sieve, take same amount of stewed apples, sweeten to taste. Cook until thick, stirring continually.

Flavor with Cinnamon.

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Dip For Black Betty.<sup>7</sup>

Flour, butter, sugar, water,

Make about like thin gravy.

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<sup>5</sup> This is probably Mary Catherine Plankenhorn Rodenberg (1825-1911), even though the original looks like “Mat” or “Mar.” Mary Catherine Plankenhorn Rodenberg is buried in Elkhorn Cemetery, and is the mother of Barbara Elizabeth Rodenberg Swallow (1844-1935), who Mary Leota refers to several times in this book.

<sup>6</sup> Lye

<sup>7</sup> It is unclear what “Black Betty” Mary Leota is referring to here.

### Lemon Pie.

One cup sugar, one cup water, juice and grated rind of one lemon. Five tablespoons flour or one of cornstarch. Put sugar and water on to cook. When boiling, stir in lemon, cornstarch, yolk of egg, stir briskly until it boils. Put whites of egg on top.

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### Aunt Marys<sup>8</sup> Pickels. (Fine)

1 pound green tomatoes sliced thin, 16 onions sliced thin, salt well, let stand 24 hours, drain, place in jar, add one pound brown sugar.

1 ounce ground black pepper.

1 ounce ground cloves

1 ounce ground spice

1 ounce ground mustard

1 ounce whole mustard seed

1 ounce ground ginger

Cover with cider vinegar and boil thirty minutes.

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<sup>8</sup> This may refer to Mary Leota's maternal grandmother's sister, Mary Roby (1809-1890).

Lemon Pie.

One cup sugar, one cup water,  
juice and grated rind of one  
lemon. Two tablespoons flour  
or one of cornstarch. Put sugar  
and water on to cook. When boiling  
stir in lemon cornstarch yolk of  
egg, stir briskly until it boils  
Put whites of egg on top.

Aunt Marys Pickels. (Fine)

1 pound green tomatoes sliced  
thin, 16 brins sliced thin,  
salt well, let stand 24 hours,  
drain, place in jar, add one  
pound brown sugar.

1 ounce ground black pepper.

1 " " cloves

1 " " spice

1 " " mustard

1 " whole " seed

1 " ground ginger

Cover with cider vinegar and  
boil thirty minutes.

220

### Fruit Cake.

One cup sugar, one cup sour milk,  
two cups flour, one teaspoon cloves,  
allspice and nutmeg, cinnamon,  
saleratus, one heaping spoon of  
shortening, bake in moderate oven,  
one hour

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### Water Cookies.

One cup sugar, one half cup butter,  
one half cold water, two eggs, one  
half teaspoon baking powder, one  
teaspoon lemon Extract,

Just flour enough to roll.

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### Aunt James Cookies.

Two big cups sugar, one cup lard,  
one cup sour milk, three eggs,  
three teaspoons baking powder, one  
teaspoon soda, pinch salt, Spices.

226

Fruit Cake.

One cup sugar, one cup sour milk, two cups flour, one teaspoon cloves, allspice and nutmeg, cinnamon, saleratus<sup>9</sup>, one heaping spoon of shortening, bake in moderate oven, one hour

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Water Cookies.

One cup sugar, one half cup butter, one half cold water, two eggs, one half teaspoon baking powder, one teaspoon lemon Extract,
Just flour enough to roll.

~~~~~

Aunt Jamies<sup>10</sup> Cookies.

Two big cups sugar, one cup lard, one cup sour milk, three eggs, three teaspoons baking powder, one teaspoon soda, pinch salt, Spices.

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<sup>9</sup> A sodium bicarbonate leavening agent that was a precursor to baking soda. Although baking soda began to replace saleratus in the 1860s, people often continued to refer to baking soda by its old name. Because of this, it is unclear which is being used in this recipe. One source recommends substituting 1 ¼ teaspoon baking soda for each teaspoon of saleratus.

<sup>10</sup> This may refer to Mary Leota's paternal aunt, Indiana Jemima Weber Tillson (1833-1894). My records at this point do not show another possible 'Jamie,' though the term 'aunt' at the time might have also signified an older family friend or distant relative.

### Ginger Snaps

One pint molasses, one coffee cup lard, one heaping teaspoon soda, three teaspoons ginger, pinch salt, Dissolve soda in one third cup hot water. Hot oven.

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(Fine) Barb's¹¹ Fruit Pudding.

One table spoon sugar, one table spoon butter, two thirds cup sweet milk, two eggs, two teaspoons baking powder. Beat until smooth. Flour enough to thicken. Grease dish or pan, cover bottom with butter, then layer of fruit, sugar and so on to the top, having butter on top when done. Then brown.

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### Corn Bread.

Two eggs, one pt. sweet milk, two cups corn meal, one cup flour, two t.s. melted butter, one half tea s. salt, one tea s. sugar, two tea s. B. P.

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<sup>11</sup> This likely refers to Barbara Elizabeth Rodenberg Swallow (1834-1935), who was a lifelong resident of Abington and is buried in Elkhorn Cemetery. Barb is also referred to on pages 32 and 55 of this book. Her daughter Ethel Estella (1873-1945) would go on to marry Emmett Dye (1871-1946), so there may be a stronger familial relationship between Mary Leota and Barb that is not clear at this point.



### Ginger Snaps.

One pint molasses, one coffee cup lard, one heaping teaspoon soda, three teaspoons ginger, pinch salt, Dissolve soda in one third cup hot water. Hot oven.

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### (Fine) Barb's Fruit Pudding.

One table spoon sugar, one table spoon butter, two thirds cup sweet milk, two eggs, two teaspoons baking powder. Beat until smooth. Flour enough to thicken. Grease dish or pan cover bottom with butter, then layer of fruit, sugar and so on to the top, having butter on top when done. Then brown.

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### Corn Bread.

Two eggs, one pt. sweet milk, two cups corn meal, one cup flour two t.s. melted butter one half tea s. salt one tea s. sugar two tea s. B. P.

Leota's Cake.

2 cups granulated sugar. } large  
1 " lard. } cups  
1 " sweet milk  
3 " flour - small cups.  
3 teaspoons baking powder.  
Whites of seven eggs.

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Devils Food Cake.

Two cups sugar, one half cup  
butter, one half cup buttermilk,  
one half cup hot water, one quarter  
cake chocolate dissolved in the water,  
one teaspoon soda, four cups flour,  
one third tea spoon vanilla,  
Bake in solid cake.

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Slupp but good cake.

one half cup butter and one and  
one half cups sugar creamed together,  
whites of three eggs well beaten, one  
scant cup of sweet milk, two tea  
spoons baking. Enough flour to make batter.

228

Lena's Cake.

2 cups granulated sugar.  
1 cup lard.  
1 cup sweet milk  
3 cups flour – small cups.  
3 teaspoons baking powder.  
Whites of seven eggs.

} large cups

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Devils Food Cake.

Two cups sugar, one half cup butter, one half cup buttermilk, one half cup hot water, one quarter cake chocolate dissolved in the water, one teaspoon soda, four cups flour, one third tea spoon vanilla, Bake in solid cake.

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Cheap but good cake.

one half cup butter and one and one half cups sugar creamed together, whites of three eggs well beaten, one scant cup of sweet milk, two tea spoons baking P.  
Enough flour to make batter.

### Barbs Cookies.

4 eggs

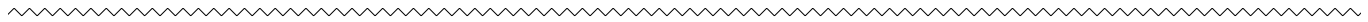
1 cup butter

2 cups sugar

2 teaspoons lemon

3 teaspoons baking powder.

Flour to make dough to handle. Beat whites and yolks of eggs together separate, then beat together cream, sugar and butter, then add eggs. Have butter soft but not melted. Cream all together. When brown cover with beaten white of egg and granulated sugar.



### Fruit Cake.

One cup sugar, one teaspoon soda, one half cup butter, one cup apple sauce, one cup raisins, three cups flour, one teaspoon salt, one tea spoon spices.

Barbs Cookies.

4 eggs  
1 cup butter  
2 " sugar  
2 teaspoons lemon  
3 " baking powder.

Flour to make dough to handle.

Beat whites and yolks of eggs together separate, then beat together, cream sugar and butter, then add eggs, have butter soft but not melted. Cream all together. When brown cover with beaten white of egg and granulated sugar.

Fruit Cake.

One cup sugar, one teaspoon soda,  
one half cup butter, one cup apple  
sauce, one cup raisins, three cups  
flour, one teaspoon salt, one tea  
spoon spices.

23

### Jelly Roll Cake.

Two eggs, one half cup sugar,  
one half cup flour one teaspoon  
baking powder two thirds cup of  
flour if eggs are large. Spread  
with jell and roll in towel.

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### My Jelly Roll.

Two eggs, one cup sugar, beat to  
froth. Two ~~one~~ half table spoons  
water, salt, one cup sifted flour,  
one and one half tea spoons  
baking powder, spread with jell  
Bake in hot oven. Roll in towel.

---

### Jell Roll.

Three eggs beaten to froth, one  
cup sugar, then beat again,  
three small teaspoons of water,  
pinch salt, one cup sifted flour,  
one and one half teaspoons  
baking powder, hot oven.

230

Jelly Roll Cake.

Two eggs, one half cup sugar, one half cup flour, one teaspoon baking powder, two thirds cup of flour if eggs are large. Spread with jell and roll in towel.

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My Jelly Roll.

Two eggs, one cup sugar, beat to froth. Two & one half table spoons water, salt, one cup sifted flour, one and one half tea spoons baking powder, spread with jell. Bake in hot oven. Roll in Towel.

---

Jell Roll.

Three eggs beaten to froth, one cup sugar, then beat again, three small teaspoons of water, pinch salt, one cup sifted flour, one and one half teaspoons baking powder, hot oven.

### Very Good Cake

Here is a recipe for making a delicious cake and only one egg is used. Ladies who have made this one egg cake are enthusiastic about it.

Put one egg, yolk and white into a cup. Half fill cup with melted butter. Then fill to top with milk. Mix thoroughly. Put into mixing bowl one cup sugar, one and one half cups flour, one heaping teaspoonful baking powder. Now mix wet and dry ingredients together and beat three minutes. Add a little vanilla for flavoring. This makes two layers. After baking your cake layers, make your icing with Snow-Mellow, the new dainty which can be used so economically in many ways.<sup>12</sup>

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<sup>12</sup> This recipe, worded almost exactly the same, comes from a 1913 Snow-Mellow newspaper advertisement. Mary Leota copied this from the same or a similar ad. The Hip-O-Lite Company (sometimes spelled Hipolite or Hypolite) produced Snow-Mellow, claiming it to be an egg substitute. The Kansas State Board of Health banned the product in 1916, finding it to be about 40% gelatin and containing saponin, a toxic plant-based chemical that foams when shaken. The product disappears from sources around 1918, but the company continued for several decades making a marshmallow crème product.



231  
Very Good Cake

Here is a recipe for making a delicious cake and only one egg is used. Ladies, who have made this one egg cake are enthusiastic about it.

Put one egg, yolk and white into a cup. Half fill cup with melted butter. Then fill to top with milk. Mix thoroughly. Put into mixing bowl one cup sugar, one and one half cups flour, one heaping teaspoonful baking powder. Now mix wet and dry ingredients together and beat three minutes. Add a little vanilla for flavoring. This makes two layers. After baking your cake layers, make your icing with Pinow-Mellow, the new dainty which can be used so economically in many ways.

232

### Spice Cake.

2 cups light brown sugar.  
1 " butter.  
4 eggs.  
1 teaspoon cinnamon.  
1 " cloves.  
1 " all spices.  
1 grated nutmeg.  
1 cup sour milk.  
1 teaspoon soda dissolved in milk.  
4 cups sifted flour.  
Bake one hour in moderate oven.

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### Fruit Cake.

One cup butter, one cup sugar,  
one cup molasses, one cup chopped  
raisins, one half cup milk,  
three cup flour, 2 eggs, one  
teaspoon cloves, one teaspoon  
all spices, two teaspoons Baking  
powder.  
Sift spices and baking  
powder with flour.

232

### Spice Cake.

2 cups light brown sugar.  
1 cup butter.  
4 eggs.  
1 teaspoon cinnamon.  
1 teaspoon cloves.  
1 teaspoon all spices.  
1 grated nutmeg.  
1 cup sour milk.  
1 teaspoon soda dissolved in milk.  
4 cups sifted flour.  
Bake one hour in moderate oven.

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### Fruit Cake.

One cup butter, one cup sugar, one cup molasses, one cup chopped raisins, one half cup milk, three cup flour, 2 eggs, one teaspoon cloves, one teaspoon all spices, two teaspoons Baking powder.  
Sift spice and baking powder with flour.

### Devils Food.

2 cups sugar.

1/2 cup butter.

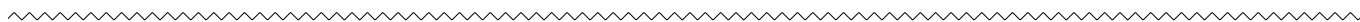
2 eggs.

1/2 cake Baker's chocolate dissolved in 1/2 cup boiling water.

pinch salt.

1 teaspoon soda in 1/2 cup sour milk.

3 cups flour, bake in layers.



### Dressing For Cake.

1 table spoon sugar.

1 table spoon flour.

1/2 table spoon butter.

1 cup hot water.

flavoring.

Cook till thick then spread on cake.



### Millies<sup>13</sup> Icing.

One cup sugar, five table spoons milk, boil five minutes, then beat until cool and flavor, for brown add one half teas-s. soda while cooking.

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<sup>13</sup> This is probably William Alden Hunt's older sister, Millie Agnes Hunt Crowe (1867-1930).

Devils Food.

2 cups sugar.  
 $\frac{1}{2}$  cup butter.  
2 eggs.  
 $\frac{1}{2}$  cake Baker's chocolate dissolved  
in  $\frac{1}{2}$  cup boiling water.  
pinch salt.  
1 teaspoon soda in  $\frac{1}{2}$  cup sour milk.  
3 cups flour, bake in layers.

---

Dressing For Cake.

1 table spoon sugar.  
 $\frac{1}{4}$  " " flour.  
 $\frac{1}{2}$  " " butter.  
1 cup hot water.  
flavoring.  
Cook till thick then spread on cake.

---

Milkis & cing.

One cup sugar, five table spoons  
milk, boil five minutes, then beat  
until cool and flavoe, for froure  
add one half teas. & soda while cooking.

234

### Fondant Candy.

Two cups granulated sugar, one cup hot water, one-third teaspoon cream tartar, heat slowly and stir till thoroughly dissolved. Then boil quick without stirring until it will make soft ball in water. Remove from fire and stir until thick, then knead with hands until light and smooth. Cover with damp cloth and let stand two or three days.

---

### Lemon Filling.

One cup sugar, one grated lemon and juice, two eggs beaten, one table spoon flour, Cook until thick, Spread between layers and on top cake.  
(Very Nice.)

234

### Fondant Candy.

Two cups granulated sugar, one cup hot water, one-third teaspoon cream tarter, heat slowly and stir till thoroughly dissolved. Then boil quick without stirring until it will make soft ball in water. Remove from fire and stir until thick, then knead with hands until light and smooth. Cover with damp cloth and let stand two or three days.

---

### Lemon Filling.

One cup sugar, one grated lemon and juice, two eggs beaten, one table spoon flour, Cook until thick, Spread between layers and on top cake.

(Very Nice.)

### Beaten Biscuit.

Heavy board and mallet weighing about five pounds, one quart flour, two-thirds cup lard and butter mixed, one teaspoon salt, Enough sweet milk to make stiff dough.

Beat continually fifteen min. then with hands pick dough apart, then work together and beat fifteen minutes longer, roll one half inch thick and cut with cutter, prick about five times near center with fork. Bake golden brown.

Very nice for picnic lunches



### Samon Cakes<sup>14</sup>

One can samon, twelve crackers rolled, three table spoon cream, season with salt and pepper, make in cakes, fry in butter and lard.

---

<sup>14</sup> Salmon Cakes



### Beaten Biscuit.

Heavy board and mallet weighing about five pounds, one quart flour, two-thirds cup lard and butter mixed, one teaspoon salt, Enough sweet milk to make stiff dough.

Beat continually fifteen min. then with hands pick dough apart, then work together and beat fifteen minutes longer, roll one half inch thick and cut with cutter, prick about five times near center with fork. Bake golden brown.

Very nice for picnic lunches

---

### Samon Cakes.

One can samon, twelve crackers rolled, three table spoon cream, season with salt and pepper, make in cakes, fry in butter and lard.

230

Never Fail Cake.

Two cups granulated sugar  
one cup butter, one cup sweet  
milk, three cups flour with  
one teaspoon soda and two  
teaspoons cream tartar sifted  
into ingredients and beat  
thoroughly. Then add the  
beaten whites of seven eggs  
and beat. Four layers.

Lena Green.

---

Good Corn Bread.

Scald one pint meal, one tea-  
spoon sugar, one teaspoon salt  
one tablespoon lard or meat  
fryings, one teaspoon soda  
dissolved in enough sour  
milk to make thin batter add  
one pint dry meal.

236

Never Fail Cake.

Two cups granulated sugar, one cup butter, one cup sweet milk, three cups flour with one teaspoon soda and two teaspoons cream tarter sifted into ingrediants and beat thoroughly. Ten add the beaten whites of seven eggs and beat. Four layers.

Lena Green.



Good Corn Bread.

Scald one pint meal, one teaspoon sugar, one teaspoon salt, one tablespoon lard or meat fryings, one teaspoon soda dissolved in enough sour milk to make thin batter. Add one pint dry meal.

Ann's<sup>15</sup> Receipt

Apple Sauce Cake.

One cup sugar, one-half cup butter, one cup thick unsweetened apple sauce, one cup raisins, one and one-half cups flour, one teaspoon cinnamon, one-half teaspoon cloves, one quarter teaspoon nutmeg, one teaspoon soda.

Bake slowly forty five minutes.

---

Marble Cake.

White Part: One cup sugar, one quarter cup butter, one cup sweet milk, white two eggs, two teaspoons baking powder.

Dark Part: One cup brown sugar, one quarter cup butter, one cup sour milk, one small teaspoon soda, yolks of two eggs. Spices all kinds. Flour like any other larger cake. \_\_\_\_\_<sup>16</sup> Cake a little more.

---

<sup>15</sup> Ann's identity and relationship to Mary Leota are unknown.

<sup>16</sup> This was one of the few words I was unable to decipher with any confidence. The first letter definitely resembles a capital L, as in "Lena" from the previous page. Far away, the middle of the word looks like an O and an A, but up close, it could be two Es with an odd letter in between—possibly a 'typo' of "Level."

Ann's Receipt.

Apple Sauce Cake.

One cup sugar, one-half cup butter, one cup thick unsweetened apple sauce, one cup raisins, one and one-half cups flour, one teaspoon cinnamon, one-half teaspoon cloves, one quarter teaspoon nutmeg, one teaspoon soda.

Bake slowly forty-five minutes.

Marble Cake.

White Part: One cup sugar, one quarter cup butter, one cup sweet milk, whites two eggs, two teaspoons baking powder.

Dark Part: One cup brown sugar, one quarter cup butter, one cup sour milk, one small teaspoon soda, yolks of two eggs, Spices all kinds.

Flour like any other larger cake.  
Doal cake a little more.

238

### Cinnamon Rolls.

Roll bread dough like biscuit  
one half cup sugar, one quarter  
cup butter, mix to cream, add  
enough cinnamon to make  
grain. spread on dough, roll up,  
cut, and let raise.

---

### Becks Cookies.

Three cups sugar, one cup  
sour milk, one cup lard, two eggs,  
one teaspoon nutmeg, one teaspoon  
salt, one tea-s. soda, four tea-s.  
baking powder. Flour enough to  
thicken, put flour in crock,  
and then all the other in flour  
and stir all together.

238

### Cinnamon Rolls.

Roll bread dough like biscuit, one half cup sugar, one quarter cup batter, mix to cream, add enough cinnamon to make gray, spread on dough, roll up, cut, and let raise.

---

### Becks<sup>17</sup> Cookies.

Three cups A sugar<sup>18</sup>, one cup sour milk, one cup lard, two eggs, one teaspoon nutmeg, one teaspoon salt, one tea-s. soda, four tea-s. baking Powder. Flour enough to thicken, put flour in crock and then all the other in flour and stir all together.

---

<sup>17</sup> 'Beck' is unknown, though it may refer to William Alden Hunt's maternal aunt, Rebecca Anna Henderson Hall (1843-1890).

<sup>18</sup> "A sugar" may refer to an extra-fine grade of granulated sugar a step larger than powdered sugar.

### Good Corn Bread.

Scald one pint meal.

One teaspoon sugar, one teaspoon salt, one tablespoon lard or fryings, one teaspoon soda dissolved in enough sour milk to make thin batter, Lastly add one pint dry meal.



### Graham Pudding.

One cup Graham flour

One half cup raisins.

One half cup sweet milk.

One half cup molasses.

One half teaspoon soda.

Then let steam for an hour and a half.



### Good Corn Bread.

Scald one pint meal.

One teaspoon sugar, one teaspoon salt, one tablespoon lard or fryings, one teaspoon soda dissolved in enough sour milk to make thin batter, Lastly add one pint dry meal.

---

### Graham Pudding.

One cup Graham flour

" half cup raisins.

" " " sweet milk.

" " " molasses.

" " " Teaspoon soda.

Then let steam for an hour and a half.

240

Good Banana Pie.  
Two sliced bananas, one  
cup milk, yolks two eggs, one  
half cup sugar, one table spoon  
flour. Boil the custard and  
when cool pour into the baked  
shell on the bananas, Eggs on top.

---

Mock Mince Pie.  
1  $\frac{1}{2}$  cups raisins chopped fine.  
1 " sugar.  
1 " molasses.  
 $\frac{1}{2}$  " vinegar.  
1 " boiling water.  
3 eggs  
5 crackers crushed fine  
1 teaspoon ginger.  
1 " cinnamon.  
butter size of egg.  
(Four pies.)

Barb Swallow.

240

### Good Banna Pie.

Two sliced bananas, one cup milk, yolks two eggs, one half cup sugar, one table spoon flour, Boil the custard and when cool pour into the baked shell on the bananas, Eggs on top.

---

### Mock Mince Pie.

1 1/2 cups raisins chopped fine.

1 cup sugar.

1 cup molasses.

1/2 cup vinegar.

1 cup boiling water.

2 eggs

5 crackers crushed fine

1 teaspoon ginger.

1 teaspoon cinnamon.

Butter size of egg.

(Four pies.)

Barb Swallow.

Butter Scotch Pie.

One cup brown sugar, one cup milk, two tablespoons butter, yolks two eggs, two tablespoons flour, pinch salt in milk, cook until thick, spread whites of eggs on top, brown.

---

Lemon Pie.

Juice and rine of one lemon, one raw potato size of lemon grated, one heaping teaspoon of flour stirred in cup of sugar, one cup cold water, stir well, boil few minutes then put in baked crust, frost the top.

---

Custard Pie.

One egg, two and one half table s. flour, two heaping table s. sugar, milk enough to fill crust, nutmeg.

### Butter Scotch Pie.

One cup brown sugar, one cup milk, two tablespoons butter, yolks two eggs, two tablespoons flour, pinch salt in milk, cook until thick, spread whites of eggs on top brown.

---

### Lemon Pie.

Juice and rind of one lemon, one raw potato size of lemon grated, one heaping teaspoon of flour stirred in cup of sugar, one cup cold water, stir well, boil few minutes then put in baked crust, frost the top.

---

### Custard Pie.

One egg, two and one half table s. flour, two heaping table s. sugar milk enough to fill crust, nutmeg.

242

### Bananna Pie.

Have two crusts baked.

Three table s. flour, one pint milk, yolks two eggs, one cup sugar, cook till thick, one layer of filling, then one of sliced bananas then another of filling. Whites of eggs outop, then brown.

---

### Green Tomato Pie.

Five or six green tomatoes, put in crust, one half tea s. vinegar one cup sugar, bits of butter, flavor with spices or nutmeg put on top moderate oven.

---

242

### Bananna Pie.

Have two crusts baked.

Three table s. flour, one pint milk, yolks two eggs, one cup sugar cook till thick, one layer of filling, then one of sliced bannas then another of filling. Whites of eggs on top, Then brown.



### Green Tomato Pie.

Five or six green tomatoes, put in crust, one half tea s. vinegar, one cup sugar, bits of butter, flavor with spices or nutmeg put on top, moderate oven.

Brown sugar cookies.

4 cups brown sugar

4 eggs

1 cup butter & lard melted

1 table spoon soda

1 table spoon cream tarter

7 cups flour

Mix and knead and make out in loaves and let stand over night or several hours, then slice and bake. Arrange an inch apart in pan. To mix, sift cream tarter, soda and flour together, roll sugar and fill cup lightly, don't pack

Myrtle Clock's<sup>19</sup> cookies

---

<sup>19</sup> Minnie Myrtle Hayden Clock (1887-1971) lived in Liberty Township during the same years Mary Leota lived in Abington and Richmond, so she is a likely subject for this reference, though her relationship to Mary Leota is unclear.



Brown sugar cookies.

4 cups brown sugar

4 eggs

1 cup butter & lard melted

1 table spoon soda

" " " cream tartar

7 cups flour

Mix and knead and make out in  
loaves and let stand over night or  
several hours then slice and bake

Arrange on rack apart in pan  
To mix sift cream tartar soda  
and flour together roll sugar  
and fill cup lightly don't pack

Mrs. C. C. Clock's cookies.

2  $\frac{1}{2}$  cups flour  
1  $\frac{1}{2}$  " lard  
1 tea spoon cinnamon  
2 cups brown sugar  
1  $\frac{1}{2}$  tea spoon salt  
1 " " baking P.  
1  $\frac{1}{2}$  " " soda  
1 egg  
3  $\frac{3}{4}$  cup sour milk  
Mix flour sugar  
salt lard  $\frac{2}{3}$  cup  
mixture for top  
dressing to remainder  
add 1 egg soda sour  
milk cinnamon.  
Pour into 2 cake pans  
and pour mixture  
on top

Dressing  
Recipe

244<sup>20</sup>

## Bishop Bread

2 ½ cups flour

½ cup lard

1 tea s cinnamon

2 cups brown sugar

½ tea spoon salt

1 tea spoon baking P.

½ tea spoon soda

1 egg

¾ cup sour milk

Mix flour, sugar, salt, lard, ⅔ cup mixture for top dressing, to remaindir add BP, egg, soda, sour milk, cinnamon. Pour into 2 cake pans and pour mixture on top

---

<sup>20</sup> The '2 ½' in the first ingredient obscures the page number.

Fruit Pudding good

1 cup flour

1/2 cup sugar

1/2 cup milk

2 spoons B.P.

---

2 cups fruit

1 cup sugar

1 cup boiling water

Mix dough, put in greased pan

~~~~~

Apple butter

1 gal apples

3 lbs sugar

1/2 lb red hots

1 cup vinegar

Cook apples, rub through colander
add the rest and cook thick as you
like

Anna's Icing

1 1/3 cups sugar

2/3 cup brown sugar

1/3 cup butter

2/3 cup milk

Mix ingrediant and boil 13 minutes
without stirring after it starts boiling.
Beat until right consistency to spread

~~~~~

Turtle Soup.

Bag of spices

Onions

Carrots

parsley

\_\_\_\_\_ <sup>21</sup> flour and thicken soup

---

<sup>21</sup> Unknown word.

Fruit pudding good 2-5  
1 cup flour  
1/2 " sugar  
1/2 " milk  
2 spoons B.P.

2 cups fruit  
1 " sugar  
1 " boiling water  
Mix dough put in  
greased pan

Anna's icing  
1 1/3 cups sugar  
2/3 " brown sugar  
1/3 " butter  
2/3 " milk

Mix ingredients and  
boil 13 minutes with-  
out stirring after it  
starts boiling Beat  
until right consistency  
to spread

Apple butter  
1 gal apples  
3 lbs sugar  
1/2 " red. hotk.  
1 cup vinegar  
Cook apples nesthrough  
colander add the  
rest and cook thick  
as you like

Quiltle Soup  
Bag of spices  
Onions  
carrots  
parsley  
corn flour and  
thicken soup

246  
Chilli  
1 lb. hamburger browned  
2 cans red beans  
1 can tomatoes

---

Steamboat-pickle (Blanche)  
1 large cabbage  
1 " cauliflower  
1 qt - green tomatoes  
1 " sliced (small cucumbers)  
1 " onions (sliced or whole small ones)  
6 green mangoes  
6 red mangoes  
1 qt - diced celery

Put all the above ingredients in weak salt water over night. Scald <sup>next day</sup> in same water & drain, make paste

2 qts. vinegar  
3 pints sugar  
1/3 cup flour  
6 table spoons ground mustard to enough turmeric to color slightly. Cook well - add to hot pickle mixture. Heat all slowly leave on back of stove do not boil. Seal

246

### Chilli

1 lb hamberg browned  
2 cans red beans  
1 can tomatoes

---

### Steamboat pickle (Blanche<sup>22</sup>)

1 large cabbage  
1 large cauliflower  
1 qt green tomatoes  
1 qt sliced (of small cucumbers)  
1 qt onions (sliced or whole small ones)  
6 green mangoes  
6 red mangoes  
1 qt diced celery

Put all the above ingredients in weak salt water over night. Scald (next day) in same water & drain. Make paste

2 qts. vinegar

3 pints sugar

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

6 table spoons ground mustard & enough turmeric to color slightly. Cook well – add to hot pickle mixture. Heat all slowly, leave on back of stove, do not boil. Seal

---

<sup>22</sup> Blanche's identity and relationship to Mary Leota are unknown.

### Dutchess Spice Cake

1/2 cup shortening  
1 1/2 cup brown sugar  
2 eggs  
1 cup thick sour milk and sour cream mixed  
2 cups cake flour  
1 teasp. Soda  
1 teasp. cinnamon  
1/2 teasp. nutmeg  
1/2 teasp. cloves  
1/4 teasp. salt  
1 cup raisins  
1/2 cup broken nuts

### Pickled Beets

Cook beets, fill sterilized jars and pour over 1 pt water, 1 pt vinegar, 1 cup sugar that has come to boil, then add 1 tea s salt, 1 tea s pepper, 1 tea spoon white mustard seed to each can & seal



Dutchess Spice Cake

247

- $\frac{1}{2}$  cup shortening
- $1\frac{1}{2}$  cup brown sugar
- 2 eggs
- 1 cup thick sour milk and sour  
cream mixed
- 2 cups cake flour
- 1 teasp. soda
- 1 " cinnamon
- $\frac{1}{2}$  " nutmeg
- $\frac{1}{2}$  " cloves
- $\frac{1}{4}$  " salt
- 1 cup raisins
- $\frac{1}{2}$  " broken nuts

Pickled Beets

Cook beets fill sterilized jars + pour  
over: 1 pt water, 1 pt vinegar 1 cup  
sugar that has come to boil, then add  
1 tea s salt, 1 tea s pepper, 1 tea spoon  
white mustard seed to each can & seal

2-8

### Delicious Caramel Pie

Caramelize 1 cup sugar; stir in 1 cup milk, beaten yolks of 3 eggs, 1 tbsp. flour. As it cooks, stir until smooth. Flavor with vanilla. Bake the crust and pour in mixture, returning to an oven until it sets. Beat whites of eggs to stiff froth, add gradually 3 tbsps. sugar, beating all the while, spread over top of pie and return to oven to brown.

### Apple Butter Cookies

Cream  $\frac{1}{3}$  cup lard with  
1 cup sugar

Add 1 egg and

$\frac{1}{2}$  cup apple butter with

1 teasp. soda and stir. Add to creamed  
mixture.

2 cups flour -  $\frac{3}{4}$  cups nuts  
1 pinch salt

1 teasp. baking powder

Add 4 or 5 tablespoons milk or enough  
to make mixture drop.

Drop on a greased cookie  
pan.

248

### Delicious Caramel Pie

Caramelize 1 cup sugar; stir in 1 cup milk, beaten yolks of 3 eggs, 1 tbsp. flour. As it cooks, stir until smooth. Flavor with vanilla. Bake the crust and pour in mixture, returning to an oven until it sets. Beat whites of eggs to stiff froth, add gradually 3 tbsps. sugar, beating all the while, spread over top of pie and return to oven to brown.

### Apple Butter Cookies

Cream  $\frac{1}{3}$  cup lard with

1 cup sugar

Add 1 egg and

$\frac{1}{2}$  cup apple butter with

1 teasp. soda and stir. Add to creamed mixture.

2 cups flour

$\frac{3}{4}$  cups nuts

1 pinch salt

1 teasp. baking powder

Add 4 or 5 tablespoons milk or enough to make mixture drop. Drop on a greased cookie pan.

18 mangoes  
1 large H cabbage  
2 cups sugar  
2 spoons salt  
2 spoons mustard  
2 spoons celery seed  
    Mix and can cold.

### Jellied Fruit Pudding

1 cup soft breadcrumbs  
1 pkg. pineapple gelatin  
2 cups cold water  
Boiling water  
1/8 teasp. salt  
1/2 cup seedless raisins  
1/4 cup pecans, broken in pieces  
2 tbsps. maraschino cherries sliced

    Add raising to 1 cup water and bring to a boil. Drain and measure water. Add enough more boiling water to make 1 cup and use to dissolve gelatin. Add salt and second cup of cold water. Chill until very thick but not set. Add raisins and remaining ingredients. Pour into mould and chill until firm. Serves six people.

18 mangoes  
1 large ~~He~~ cabbage  
2 cups sugar  
2 spoons salt  
2 " mustard  
2 " celery seed  
Mix and can cold.

Jellied Fruit Pudding

1 cup soft breadcrumbs  
1 pkg. pineapple gelatin  
2 cups cold water  
Boiling water

$\frac{1}{4}$  teasp. salt  
 $\frac{1}{2}$  cup seedless raisins  
 $\frac{1}{4}$  " pecans, broken in pieces  
2 tbsps. maraschino cherries sliced

Add raisins to 1 cup water and bring to boil. Drain and measure water. Add enough more boiling water to make 1 cup and use to dissolve gelatin. Add salt and second cup of cold water. Chill until very thick but not set. Add raisins and remaining ingredients. Pour into mould and chill until firm. Serves six people.

250

## Cookies.

Cream  $\frac{1}{2}$  cup butter and gradually add 1 cup granulated sugar, creaming all the while. Then add 1 egg and beat. In 3 cups pastry flour sift 2 teasp. baking powder and  $\frac{1}{8}$  teasp. salt. Add this to the other ingredients alternately with  $\frac{1}{2}$  cup sweet milk. Roll thin and on half of the cakes spread the following filling:

Filling: Cook together  $\frac{1}{2}$  cup raisins or figs.  
 $\frac{1}{2}$  cup cold water  
 1 teasp. lemon juice  
 1. " flour, using double boiler. If desired add  $\frac{1}{2}$  cup nutmeats, chopped.

Lay on another cookie and press edges together to keep the filling in. Bake in a moderate oven until it is a nice brown.

## Cream Cake.

Break 2 eggs in measuring cup. Fill with sweet cream. Place in mixing bowl with 1 cup sugar and 1 teasp. flavoring. Beat until sugar is dissolved.

Sift  $1\frac{1}{2}$  cups flour  
 1 pinch of salt  
 2 teasp. baking powder. Add to first mixture. Bake in a loaf or in layers.

250

### Cookies.

Cream  $\frac{1}{2}$  cup butter and gradually add 1 cup granulated sugar, creaming all the while. Then add 1 egg and beat. In 3 cups pastry flour sift 2 teasp. baking powder and  $\frac{1}{8}$  teasp. salt. Add this to the other ingredients alternately with  $\frac{1}{2}$  cup sweet milk. Roll thin and on half of the cakes spread the following filling.

Filling: Cook together  $\frac{1}{2}$  cup raisins or figs.

$\frac{1}{2}$  cup cold water

1 tbsp. lemon juice

1 tbsp. flour, using double boiler. If desired add  $\frac{1}{2}$  cup nutmeats, chopped.

Lay on another cookie and press edges together to keep the filling in. Bake in a moderate oven until it is a nice brown.

### Cream Cake.

Break 2 eggs in measuring cup. Fill with sweet cream. Place in mixing bowl with 1 cup sugar and 1 teasp. flavoring. Beat until sugar is dissolved.

Sift 1  $\frac{1}{2}$  cups flour

1 pinch of salt

2 teasp. baking powder. Add to first mixture. Bake in a loaf or in layers.

- 1 cup breadcrumbs pressed down tight
- 1 cup nuts
- 1 cup chopped dates
- 1 cup granulated sugar
- 1 cup sweet milk
- 1 egg
- 1 tbsp. melted butter
- 1 teasp. baking powder

Put melted butter over bread crumbs.

### Ginger Cookies

- 1 cup lard
- 2 cups molasses
- 2 teasp. soda in
- ½ cup boiling water or coffee
- 2 teasp. ginger
- 1 teasp. salt

Warm these ingredients thin. Add flour till stiff enough to roll but not too thin as they are cookies, not snaps. Cut and bake carefully.



1 cup breadcrumbs pressed down tight  
1 cup nuts  
1 cup chopped dates  
1 cup granulated sugar  
1 cup sweet milk  
1 egg  
1 tbsp. melted butter  
1 teasp. baking powder  
Put melted butter over bread  
crumbs.

### Ginger Cookies

1 cup lard  
2 cups molasses  
2 teasp. soda in  
 $\frac{1}{2}$  cup boiling water or  
coffee  
2 teasp. ginger  
1 " salt

Work these ingredients thin. Add  
flour till stiff enough to roll but  
not too thin as they are cookies, not  
snaps. Cut and bake carefully.

252

1 cup granulated sugar  
lump of butter or lard, size of an egg  
Cream sugar and butter together  
3 level tbsp. cocoa  
1 cup sour milk  
1 egg  
3 cups flour  
Put cocoa and milk in cup and  
beat together.  
pinch salt  
1 level tbsp. soda  
 $\frac{1}{4}$  tbsp. Cream of Tartar

### Short-cut fudge.

3 squares unsweetened chocolate  
 $1\frac{1}{3}$  cups (1 case) Eagle Brand Condensed milk  
 $1\frac{1}{2}$  Table spoons butter  
" vanilla  
1 cup confectioners sugar  
 $\frac{1}{2}$  " chopped nuts  
 $\frac{1}{2}$  " " dots.  
Melt chocolate in double boiler. Add E.B. milk  
and cook 5 minutes stirring

252

1 cup granulated sugar

Lump of butter or lard, size of an egg

    Cream sugar and butter together

3 level tbsps. cocoa

1 cup sour milk

1 egg

2 cups flour

    Put cocoa and milk in cup and beat together.

Pinch salt

1 level teasp. soda

¼ teasp. Cream of Tarter

### Short cut Fudge

3 squares unsweetened chocolate

1 ⅓ cups (1 can) Eagle Brand condensed milk<sup>23</sup>

1 ½ table spoon butter

1 table spoon vanilla

2 cups confectioners sugar

½ cup chopped nuts

½ cup chopped dates.

Melt chocolate in double boiler. Add E.B. milk and cook 5 minutes stirring

---

<sup>23</sup> Interestingly, while Eagle Brand condensed milk has been in production since 1856, the company also held a recipe contest in 1931, around the time that I believe these later recipes were written. Mary Leota might have submitted this recipe to the contest, or maybe it was a winning submission that she copied into her book.

### Emergency Pickle

1 pt carrots, cooked & cut into strips

1 green pepper

1 red or two pimentoe chopped

3 medium sized onions sliced

1 cup cooked green beans.

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

1 cup vinegar

$\frac{1}{2}$  tea spoon paprika

1  $\frac{1}{2}$  tea spoon salt.

$\frac{1}{4}$  tea spoon tumeric

Combine & cook slow until mixture is clear, seal in hot-jars.

## Emergency Pickle

253

1 pt. carrots, cooked + cut into strips

1 green pepper

1 red or two pimentos chopped

3 medium sized onions sliced

1 cup cooked green beans.

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

1 " vinegar

$\frac{1}{2}$  tea spoon paprika

$\frac{1}{2}$  " " salt-

$\frac{1}{4}$  " " turmeric

Combine + cook slow until mixture  
is clear seal in hot-jars.

204 Scones  
1/2 cup sugar  
2 " bisquick  
2 eggs well beaten  
roll 1/4 inch thick brush with  
butter cut in squares fold  
each cornered brush again with  
butter and sugar if desired  
bake in hot oven 10 minutes.

254

## Scones

½ cup sugar

2 cups bisquick<sup>24</sup>

2 eggs well beaten

Roll ¼ inch thick, brush with butter, cut in square, fold cat e cornered, brush again with butter and sugar if desired. Bake in hot oven 10 minutes.

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<sup>24</sup> Bisquick was first produced in 1931, dating this recipe sometime after that.

Betty Crocker Cake<sup>26</sup>  
(Barbara Jenkins<sup>27</sup> cooking since 3 years old)

1/2 cup shortening

1 cup sugar

2 cups flour

2 eggs

1/2 tea s salt

1 tea s soda

1/2 tea s nutmeg

1 tea s cinnamon

1/2 tea s all spice

1 cup sour milk

1/2 cup each cocoanut, raisins, and walnuts cut up.

Cream short, add sugar gradually, add unbeaten eggs. Beat thoroughly. Greased 8 in pan lined with paper.

---

<sup>25</sup> The page numbers experience a significant increase here, that may show that this cookbook is missing pages 255-262, or that those pages were not included in this binding when the original pages were repurposed.

<sup>26</sup> The use of “Betty Crocker” would place this recipe after the company’s creation in 1921—most likely after 1930, when General Mills began producing softbound Betty Crocker recipe books. Since this recipe follows the Scones recipe using Bisquick, this was almost certainly written after 1931 as well.

<sup>27</sup> Barbara Jenkin’s relationship to Mary Leota is unknown.



Betty Crocker Cake <sup>263</sup>  
Barbara Jenkins cooking since 3  
years old  
1/2 cup shortening  
1 " sugar  
2 " flour  
2 eggs  
1/2 tea s salt  
1 " soda  
1/2 " " nutmeg  
1 " " cinnamon  
1/2 " " all spice  
1 cup sour milk  
1/2 " each coconut - raisins,  
and walnuts cut-up.  
Cream short - add sugar gradually,  
add unbeaten eggs, beat thoroughly.  
Greased 8 in pan lined with  
paper.

204 Betty Crocker's Cake (Dorothy)  
1  $\frac{2}{3}$  cups flour  
1 " sugar  
 $\frac{1}{3}$  " shortening part-butter  
 $\frac{2}{3}$  " milk  
1 egg  
 $\frac{1}{4}$  tea spoon salt.  
2  $\frac{1}{2}$  " " B.P.  
1 tsp flavoring.  
Sift-flour sugar salt-B.P. in  
mixing bowl. Add shortening, milk  
unbeaten egg flavoring  
Beat all the ingredients together  
well with beater for two minutes.  
Pour into well greased + floured  
pan.

264<sup>28</sup>

Betty Crocker's Cake (Dorothy<sup>29</sup>)

1  $\frac{2}{3}$  cups flour

1 cup sugar

$\frac{1}{3}$  cup shortening part butter

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

1 egg

$\frac{1}{4}$  tea spoon salt.

2  $\frac{1}{2}$  tea spoon B.P.

1 tsp flavoring.

Sift flour, sugar, salt, B.P. in mixing bowl. Add shortening, milk, unbeaten egg, flavoring. Beat all the ingredients together well with beater for two minutes.

Pour into well greased & floured pan.

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<sup>28</sup> The book goes on with a few blank pages after this, including page numbers.

<sup>29</sup> This likely refers to Dorothy Lemaster Hunt Locke (1900-1984).

Dec. the 28<sup>th</sup> 1871

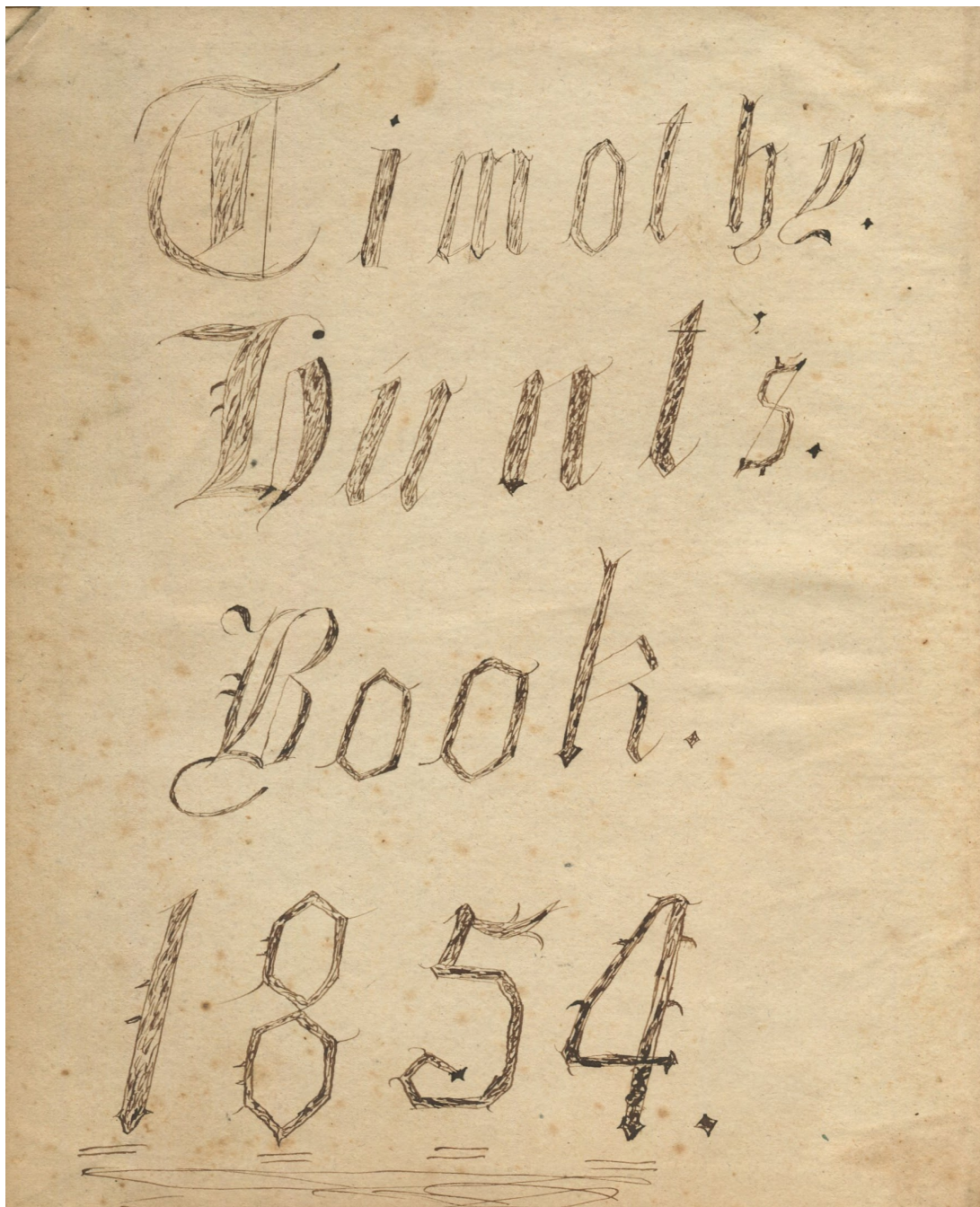
Sent by Post office order to Church on Goodman Five dollars<sup>30</sup>

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<sup>30</sup> This note appears on the second to last page in the book. There is no page number. The note predates Mary Leota's life by about five years. It is unclear what the note means, or what the five dollars refers to (roughly \$106 in 2019 dollars).

Decr. the 28<sup>th</sup> 1871  
Sent by Postoffice order to Rehichen Goodman Five dollars

Timothy  
Wells  
Book  
1854

The image shows a handwritten title page in Gothic script on aged, yellowed paper. The text is arranged in four lines: 'Timothy', 'Wells', 'Book', and '1854'. The '1' in '1854' is notably tall and narrow. The numbers '8' and '5' are also tall. The '4' has a decorative tail. There are small decorative flourishes at the end of each line. At the bottom of the page, there are several horizontal wavy lines, possibly representing a signature or a decorative border.

Timothy.  
Hunt's.  
Book.  
1854.<sup>31</sup>

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<sup>31</sup> This inscription is on the last page of the book. There is no page number. The date indicates that this would not have been written by the Timothy Hunt buried in Elkhorn Cemetery, who lived from 1771-1823. It may have belonged to Frank Timothy Hunt (William Alden Hunt's uncle), who lived from 1837-1862 (also buried in Elkhorn). He would have been about 17 when this was written. How these pages came to belong to William and later his wife, Mary Leota, is unknown.



*Mary Leota sitting with family at the dinner table*