

## The Family Cookbook of

 Mary Leota Weber HuntMary Leota Weber Hunt
Transcribed 2019
ISBN: 9781097113231

## 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 $16^{\text {th }}, 1896$. 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.

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Khllio Glden sumilQuary deota thant: pussel Nibtorn OtumiPf farcie Elem dor Ptsint:

Mrs. Mary Leota Hunt.<br>Richmond.<br>R.R. \#1<br>Ind.<br>Willie Alden Hunt<br>Mary Leota Hunt<br>Russel Weber Hunt<br>Charlie Glendon Hunt

# Mary Parshalls ${ }^{2}$ Cooky Receips ${ }^{3}$ 

$\sim 1 . \sim$
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.

[^0]Miay I arshalls Sooky Recuipo.
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/ " suilk. I' teasposifuls bathing pouders b cupo flowes
2 eggs Alavor to suit laste:
$=2$. Beat to a crequi one cuppue ? sugar and nelf cuppul villev. Aadd nue half cupful sweet milk. rue beatm eyg and three and rue. holficuppus flow sifted with three teaspoonopul baking pow ded Thavrer $\frac{1}{\text { to }}$ siat table.

Oppongue Sake.
1 up sugar/, beg $\frac{1}{2}$ cup land /teasporfifiel aspramert (teaspoons soda $\frac{1}{2}$ sup sweet mild raisins.

Conroe Care.
$\frac{1}{4}$ cup sitter, whites of two eggs,
2 cleo flow, $\frac{1}{2}$ cup snilbil,
,1,2 thapsus baking privies,
2 saniffla.
Coneys Without Eggo Buttes ry Mild. 2 cups sugas
" "1. Eland with a lite salt

- beater in till light like buttes.
/ cup cold watery.

1) teaspoons baking powders.

Hearou to taste and mips sop. as can to handle. B ak e in quick oven. Success depends in heating and and salt well.

Spongue Cake.
1 cup sugar, 1 egg, $1 / 2$ cup lard, 1 teaspoonful cinnamon, 1 teaspoon soda, $1 / 2$ cup sweet milk, raisins.

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

A final Cake
Sift together in a cake bowl sue biel cups granulated sugar, rue and one half cpo flow, rue hived teaspoon baking powder, puts whites of two Megs in measuring cup, fill to the sue half mark with oft butler, then fill the app to the top with walk ow water Custer preferred) turn into dry ingredients, bat until well l miffed and flavor. Make as ordinary oiled iceing and just Before efpreading add baking porter so large as a reaw and, heat well, this makes the iceing very creamy and prevents it going to sugar.

Bill Cookers. (Food)
Bill cookers and rogitll they are nama
If they ale gore sur a liffey no one
can be Blamed eng as a half ufo of land
Take one cup of sugar a half ufo lard and cream together add two eggs amd beat hard.
O ne scant teaspoon soda, now put in a cuff.
Add mite of hot water and it will form up.
Sift three cups of flow and place in' anothly and swiftly and them neatly ind l
Of the doug is too soft a little form
He assure better cookies grue misty
never had.

> 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.
$11 / 2$ cup flour.
1 egg.
(Lena Green) ${ }^{4}$
2 teaspoons baking powder
This makes a batter, pour over fruit in pan and bake.

## Ch Cream Doughnuts

1 cup sour cream
$1 \frac{1}{2}$ cup sugar
3 eggs
1 teaspoon soda.
Spice to taste.
Flour to roll.

[^1]The Family Cookbook of Mary Leota Weber Hunt
Hit Pudding.

- I cups sure crease.
$1 \frac{1}{2}$ "flow. (Lena Green)
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2 teaspores raking powder
2 Easporoes raking powder
This make batter, pres over priest in pan and bake.

Ch Cream Daughmits I cup sour cream
$1 \frac{1}{2} \cdot " 1$ sugar
3 eggo
lechaproy soda.
Spice to taste.
Strow to col.

The Family Cookbook of Mary Leota Weber Hunt
E hocolate Pudding
Beat one egg and on telappors
comm starch together until smooth add one cup Sugar, two tablespoons cocoa diverted inc hot water and sue cup hot waler. Cook in double boiler until thick, take of fire add m teaspoon vanilla and beat until mirth. Serve with whipped cream.

Common bparique bane.
$1 \frac{1}{2}$ cups sugar
$1 \frac{1}{2}$ "sporgue
$\frac{1}{2}$ " last
Yegg
Spice
Level teaspoon soda.
teaspoon raking powder.

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.

## Common Spongue Cake.

$11 / 2$ cups sugar
$11 / 2$ 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.
$2 / 3$ 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 en neap Pudding.
I bid cup print, raw or canned, sweater to taste Bitters pudding paw fou fruit in.
Make a hatter of:-
L cup flows
\%/" sweet milk.
I teasparrful baking powder.
1 pinch salt.
Pour battu oven fruit, sprinkle soto of sugar and butter on top, bake, turn in dish upside downs. e ream Pic.
table spoon flow, white of one egg reaping table spoon sugar. 'nutmeg creanco.

The Family Cookbook of Mary Leota Weber Hunt
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yolks of 2 eggs veater light.
1/2 cup milk.
is teappons Bl: sifted with.
$1 \frac{1}{2}$ cupo frow
theaypoons vanilla.
Enstly the whites if turo uggs beaten, stifl and folded in ufletey (Groa)

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12 egllied erackens.
! cup sugas.
! "" mbllasces.
"" "weak vinegas.
2/3" buittus.
$1 / 2$ teaspron salt
' 4"pies. cinnamon
18

## Good Plain Cake.

```
Cream: 1/4 cup butter.
    1 cup sugar.
    Yolks of 2 eggs beaten light.
    1/2 cup milk.
    2 1/2 teaspoons B.P. sifted with.
    11/2 cups flour
    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.
$1 / 2$ cup butter.
$1 / 2$ 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 spongue.
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.

The Family Cookbook of Mary Leota Weber Hunt
1 quart of meon Prue.
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she nalf a f sponguc.
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neft moving tiv in cuf sugas, one on two egog, it rave abain, Thin bake allout three houks.

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Soap Ricriph-Mnat-Plantem ? b tho grease
ean red seal lír.
1 gt = warm sani watiō
1/2 Lable speren borrox.
Stir. lir in warm rain wohin Disiolve borax in lítte wate stir un lye water. Stir thio ü gras whu just-nuetee Pour un by and sinark whils fol-

Hisnator Buttex.
Cirh corked tomaloes througa sieve tabe same imount of stewed aplles, suretes to taste. for until thick, stirruig contimially.

- Alavar with limanorn.

Difitgr 13 lack Betty.
Hiows, bitter, sugas, ufates, make abrit like Shin gravy.

# Soap Riceipt Mary Plankenhorn ${ }^{5}$ 

5 lbs. grease
Can red seal lie. ${ }^{6}$
1 qt warm rain water
$11 / 2$ 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.

## Tomatoe 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. ${ }^{7}$

Flour, butter, sugar, water, Make about like thin gravy.

[^2]
## 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.

Aunt Marys ${ }^{8}$ Pickels. (Fine)
1 pound green tomatoes sclised thin, 16 onions slised 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.

[^3]Lemon Pie.
Bne cup sugar, sue cup wates, juice and grateg ined it ve lemov. I ubo tablesporys flows on un of covetarch. Net sugas and wotater on to cook. Wherd friling stir in limon coustarch yolk of eqo, ito brishfy until ft boils Heit whites of eqg on tob.

Cunt Marys ickeks. (Hive)
forind qreen tonatoes sclised thir 16 oruines sficed thini. sait well, let staud 24 nows, train, flace in fais, add nie. pround Frown suglay.


Hruit Cake.
Ine cup suqas, нue cufo sun mild, two cispo flow, one tlaspoon cloves, allspce and nutineq, cinnannon, saleratus, one heaping spovy of shortening, vake in phrderate voci, sue nodes

Wates Cookieo.
Dne cufo sugar, one haff cup butters oue half cold Vurates, two eggo, one nail, teasporsu baking powder, ne teaspipon Zennu Estract.
dust plowenown to soll.
munt qaines Coskieo.
Fur big affes sugasio sue iup laid, sue ceff sous suilk, threl eggos, thrie teaspons raking powidr, she trasprin soda, pinca salt, Spices.

## Fruit Cake.

One cup sugar, one cup sour milk, two cups flour, one teaspoon cloves, allspice and nutmeg, cinnamon, saleratus ${ }^{9}$, one heaping spoon of shortening, bake in moderate oven, one hour

## 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 ${ }^{10}$ Cookies.

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

[^4]
## 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.
$\qquad$

$$
\text { (Fine) Barb's }{ }^{11} \text { Fruit Pudding. }
$$

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.

## 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.

[^5]Guqew Winaps.
One pisigt molasoe, one cofru cup lard, one necping teasporn sodas, Dhie casporons ginlfer, pinch sall, hot uater. Aot verw.
(Hine) Basbs truit Budding. one table sporm sugar, ne table soprolk, outtes, two thinds cup sweet milk, two eggo, two teasp Bris baning porbles, B eat until. Erioape dich ou pan ciover to hothren Criave dish ov kaw cover bottrim with alew, then eayer the finit, having -atter one top when done. Then browor. ton Bread. two eqgo one pt, swat milk, two cipo comn me al, nue cup flow two tos. multed ruttor me malf texp. Salt sue tea S .

- Lenás Cake.

2 cups granulated sugar. large / "l sweet
3 " flows-small cups.
3 teaspong baking powdev.
W nites of seven eggs.
Devils tiosd Make.
Hus cupo sugas, sue fonl cup vutter, ine hiat cupp nutthmilt, vue fialf cuf hott watew, ne guantes cake chocolate dissolved in the watert one thind tea sposon vantle h, Bake un solid cake. Qucpo bit foig cake.
me half eufo bnites and one and sue hal cups sugas creaned ingethes, whited of three eqgo well viatar, we scant cupo of bforect muln, two tea sporvo sdRingl. Euruga flowito make batto?
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. |$\quad . \quad$ large cups

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.

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 Corecico.
4 eggs
/ cilp bittes
Q" sugas
2 teaspofons lemnon
3 " baking pirvoder.
Hivur to make drugh ti handle.
Beat whites and yolkes of eggs Vogether seperate, thin seat aogether, cream sugas and srituer then add eggo ix arte rutter sof rut not minted. Cream all together. A niew orown cover with bedten white of egg and granlated sugar.
\$ruit Bake.
Oni cup sugav, sue teaspiry soda, oue nall clp butter, ne cup apple savce, one eup saisins, three cups funer, sue teasporn salt, one tea sporon spices.


> 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.

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. ${ }^{12}$

[^6]Here is a receipe for mating a; telicious a ake and ouly vic arg is used. Ladieq who nalve made thio me egg eake are enusiastic aboutit. vat ne eqg, yolk and uhite into a cups. italfofile cup with meeted butter. neir ile to to with milk. Wix thorougtley. Put into nuping sovt nef cufosigas, ne and bue nalf cups fowi vie heaping cesperonfuet raking poorder. Surw nux ulet and drg Ingrediainto togetfer and velat teree ninutes. Had a vitce vancila por flavaring. Tis makeo two layers. After aking
moun cake lavers m a ke youn cake layers, make yous licing with finu- Melloqv, the nech dainty uficis ean he vsed so econoucally in many vays.

The Family Cookbook of Mary Leota Weber Hunt

Spice Eape.
2 cups fignt broure sigar.
Yeggs.
I Leaspors cinnammo.
1 " cloves.
" " all spices.
1 grated nutinegis

- cufs sour mifer.

4 teasporn foda dissolved in milh.
4 cups sifted flow?
Bake ohe hraw in moderaterow.
Fruit Gake.
One cup sulei, one cups suqayy one cup molasses, sue apo covped raisins, ne hab cup mixb, laree cuf fowr, 2 eg go, one teaispors cloves, snefteaspoozo alldpices, two teasprons bateing
povide.

Qift spico and baking porider with flow.

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.

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 ${ }^{13}$ 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.

[^7]The Family Cookbook of Mary Leota Weber Hunt
Devils trod.
2 cups sugar.
2 cup butler.
2 egg. Bakes chocolate dissolved
2 ane
in sub boiling water.
birch salt.
3 cups flow, bake iv e layers.
Dressing For bake!.
table span sugar!
"table spore sugar.
"/2 ". cufo not water.
flavoring water.
till thick then spread on cake.
rok till thick then spread on cake.
 mile oil five minutes, then beat
until cool ind favor, for grown add one half telas-Sisodawhile corking.

Hondant Candy.
two gupo gramulated sugar, ,ne cup hit suter, one-thind teaspoon creaintailos, reat slowly and stie till thoroughly ciforved. Iniw bil guich bithont stiving until it will make siff balld in water. Nemou fom firc and stin until thick, then bnead with hands untib, eiglt and smorth. Cover witta danip cloth and let stand two ov thue days.

Lemon Ftlling.
Onic culp sugas, hrie grated leman anad juide, two eggo seriten, me tabid aporn fourl, Coob until thick, ospriad bltwens layers
and ou top cake. and olv top care ivic (Nery Sicu.)

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, twothirds 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 ${ }^{14}$

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

[^8]Beaten Biscuit.
Heavy board and mallet weighing about fire pounds, ne quart flow, tho-thinds cups ind and NAtter nixed, nee teaspoon salt, Enough sweet milk to make stiff dough.

Beat continchaliy dRifter min. then with hands feck dough apart, then work together f and beat fifture minute longer, roll one half inch thick and cut ivith cutter, pick about five times near center with fork. Bake golden brown. Very nice for facioic hunches

Pannou Sakes.
One can samos tivelve crackers rolled, three table sfosow cream, season with salt ard pepper, make in cakes, fry in
butter and lard.

Muven thil Earee.
Tivo cupp gramulated sugan one cup abtlew, one cup swoet miln, thue cups funw wita me teaspos soda and two teas feons cream taites siftex into ingredianto and belat thorveifnly. Jninadd the beatequ funits ru suren eago and heat. Fonn layers. Lena Green.
Giva lom Bread. Q cald one pint meal, ne tua spon suga, one leasprow salt ne tablesporw lard ne neat fryings one teasporw soda sliselved in envugh son milk to make thim outer dad one pint dry neal.

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 ${ }^{15}$ 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. $\qquad$ ${ }^{16}$ Cake a little more.

[^9]Anns'Receift.
Apple fauce aike.
ne up sugar, oue-nalf cup butter, ne cuf thick unswectened apple sauce, nue euforaioiss, ne and one-nalf cups funu, ne teasponv einhanni, ne-nalf teasponn cloves, one quaster teadpoov. nutrieg, ne tealpooi soda.
Bake stowly foity five minutes.
Migrate leane.
Unite tait: Sne cuf sugar, one guaiter cufo buttes, one eufs suret milh, whites two eggs, two teasporons baning ferwdei.
Hain part: Gne cup mown sugar. one quarter cup bitter, one cupl soub nill, one suzall teaspory soda, yolk of two eggo. Ai pices all kirids. How line asly thes langer eake. Loal le ane at ittle notue.

Uimnannow Rolls.
Rolel read ainegn hide biscuit one lerlf app suly as, ne quarto cufo watter, mike to crearhs, add enongncinnamon to make graf, spread on dougle, nole up. cult, and let raivel.

Beckotorkic.
Ture cups, sugas, ne cup sous miph, ne vup lasd, two. me teaspoon mitinleg, arc teachon salt, nie tea-s. sodn, fors tea-s. baking isowdes Ttow enorign to thichen, put firus ijo arbok, and then an the tlen in flow and stis all Jogetain.

## 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 ${ }^{17}$ Cookies.
Three cups A sugar ${ }^{18}$, 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.

[^10]
## 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.


Gurod Bamza Piu.

- Hoosliced bananas, ne cup nilk, yolko two eqgo, one half cup suichas, oue taple spoow forv, Boil the custard and Shen cool prow into the laked. shell on the Cananas, Eggoovitep.
- Wuck Dinico Dio.
$1 \frac{1}{2}$ eups raisins choffed fine.
$1 /$
/, "" molasses.
"1 " vinegas.
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e- eqackers enshud fino
/ teaspow ginges.
'"" cinmanno.
butter sizo of egg.
How picb.j
Baro \& wallow:


## 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.
$11 / 2$ 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 SeotchVie Bne eup froun sug ar, ne cup nilk, two tablesporous butter, yolks two eqgs, two table spoins flow, fisfeth salt in milh, cook until thick, spread ivhites of eggs ne tofs hourw. Lemone Pie.
Anice and sive of ne lemon, ne vaw potato sife of emen grated, nue neaping tarpors of
flow stined ine cupo si sugal, furw stined ine Cufo of sugal, bil fevr nimates, thin piet, in saked ercisl, prost the tof. Custard Mio.
Sne egg, two and nee nalf table s. finc, two neafing table s. sugar milk enough to fill encest. nutmeg.

Banama Pio.
Hane two enusts baked.
Hhue table s. Hlown, nu pint milh, yolks two egge, vie cup sugas wok till trick, one layen filling, then sue ofsiced bonnal thir aino khew of fiking A hites of eggo sutop, ain bown.
Hive ov síx greced unnatoe, pet in erust, oske nall tea s. vinegar ve cufo suqaw, bito of hitter, flavar urth spices os notmieg put nu top inodesato oven.

## 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 ${ }^{19}$ cookies

[^11]Bronx sugar cookies.
4 cups louvre sugar
4 lags
1 cup liettend lard mulled
1 ladies spore sudd
"." "ercan bärlén
7 cups flow r
mix and tread and make out in loaves and let stand over night on several hows thin slice and lake
Arrange an mich op art in pan Ho nix sift ereau lärler soda and flow r logrtun see sugain and. file cup lightly doit $p$ ck IMyrita Clocks cookies.


## Bishop Bread

$21 / 2$ cups flour
$1 / 2$ cup lard
1 tea s cinnamon
2 cups brown sugar
$1 / 2$ tea spoon salt
1 tea spoon baking P .
$1 / 2$ tea spoon soda
1 egg
$3 / 4$ cup sour milk
Mix flour, sugar, salt, lard, $2 / 3$ cup mixture for top dressing, to remaindir add BP, egg, soda, sour milk, cinnamon. Pour into 2 cake pans and pour mixture on top

[^12]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
nmmmmmmmmmmmmmmen
Apple butter
1 gal apples
3 lbs sugar
$1 / 2 \mathrm{lb}$ 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 $\underline{13}$ minutes without stirring after it starts boiling. Beat until right consistency to spread
$\qquad$
Turtle Soup.
Bag of spices
Onions
Carrots
parsley
$ـ^{21}$ flour and thicken soup

[^13]

The Family Cookbook of Mary Leota Weber Hunt
Chilli
1 l6. hambsrg brouned
2 cans red braiis
1 can lónatozo
Sleaunboat-pictle Bloncha
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iof-o caulunotro
1" Sticidel suacii cucimeno)

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(x)-ucidal any


2 tlinnicas
3 fuiturizer



## Chilli

## 1 lb hamberg browned

2 cans red beans
1 can tomatoes

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
$2 / 3$ 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

[^14]
## Dutchess Spice Cake

$1 / 2$ cup shortening
$11 / 2$ 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

Butches Spue Cake
$\frac{1}{2}$ sup shortening
$1 \frac{1}{2}$ eng brawn sugar
1 sups thick sous milk and sour
cream mixed
2 cups cake flour
1 trap. soda
(1" cinnamon
$\frac{1}{2}$ " relives
4. .. s. salt

I sup raisins
$\frac{1}{2}$ "broken nuts
Prékled Beets.
Cook birls file sterilized jars + porn
over: Iplehatir. Ip/ Nningar / cup
sugar that has cone bi brit, thin add I ba s salt-/ keas pepper. It he pori whits mislaid surd lo each can dial

Delicious Caramel Pie
Caramelize, sup sugar; stir in I cup milk, beaten yolks of 3 eggs, 1 tbsp. flour. As it cooke, stir until emorth. Flavor with vanilla. Bake the crust and pour in mixture returning to an oven until it sets. Beat whites of egger to stiff froth, add gradually 3 thess. sugar, beating all the while, spread aves top of pic and return to row to braun.

Apple Buttes Cookies
Cream $\frac{1}{3}$ nu land with 1 cup sugars
add I egg and
$\frac{1}{2}$ cup apple butter with
1 teasp. soda and stir. Ald to creamed
2 cups flow -3
1 pinchsalt $\frac{3}{4}$ cups muts
It eager bs king pander
Add 4 or 5 tablesparne milk os enourh to make mixture drop. Drop on a greased cookie pan.

## 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 $1 / 3$ cup lard with
1 cup sugar
Add 1 egg and
$1 / 2$ cup apple butter with
1 teasp. soda and stir. Add to creamed mixture.
2 cups flour
$3 / 4$ 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.



Cookies.
Cream $1 / 2$ 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 $1 / 8$ teasp. salt. Add this to the other ingredients alternately with $1 / 2$ cup sweet milk. Roll thin and on half of the cakes spread the following filling.

Filling: Cook together $1 / 2$ cup raisins or figs.
$1 / 2$ cup cold water
1 tbsp. lemon juice
1 tbsp. flour, using double boiler. If desired add $1 / 2$ 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 $11 / 2$ 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 teasps. soda in
$1 / 2$ cup boiling water or coffee
2 teasps. ginger
1 teasps. 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.


The Family Cookbook of Mary Leota Weber Hunt
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beat orpither
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Shorl' cut fudge.
3 squars unsubsturbed chocolot है
$1 / 3 /$ cups (1eass) Eagls Brand caioünsed arilt.
$1 / 2$ Yable apernts Lutar
1 cupo corfrectovers engar
$1 / 2$ chopped auls
1/2 "1... dals5.
muel chooolols in doubth boilen. add elsmilk
ne coot 5 anuiutro stesing

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
$1 / 4$ teasp. Cream of Tarter

## Short cut Fudge

3 squares unsweetened chocolate
$1 \frac{1}{3}$ cups ( 1 can) Eagle Brand condensed milk ${ }^{23}$
$11 / 2$ table spoon butter
1 table spoon vanilla
2 cups confectioners sugar
$1 / 2$ cup chopped nuts
$1 / 2$ cup chopped dates.
Melt chocolate in double boiler. Add E.B. milk and cook 5 minutes stirring

[^15]
## 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.
$2 / 3$ cup sugar
1 cup vinegar
$1 / 2$ tea spoon paprika
$11 / 2$ tea spoon salt.
$1 / 4$ tea spoon tumeric
Combine $\&$ cook slow until mixture is clear, seal in hot-jars.

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The Family Cookbook of Mary Leota Weber Hun
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2 eggs will bs a lon
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## Scones

$1 / 2$ cup sugar
2 cups bisquick ${ }^{24}$
2 eggs well beaten
Roll $1 / 4$ 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.

[^16]\author{

# Betty Crocker Cake ${ }^{26}$ <br> <br> (Barbara Jenkins ${ }^{27}$ cooking since 3 years old) 

 <br> $1 / 2$ cup shortening <br> 1 cup sugar <br> 2 cups flour <br> 2 eggs <br> $1 / 2$ tea s salt <br> 1 tea s soda <br> $1 / 2$ tea s nutmeg <br> 1 tea s cinnamon <br> $1 / 2$ tea s all spice <br> 1 cup sour milk <br> $1 / 2$ cup each cocoanut, raisins, and walnuts cut up. <br> Cream short, add sugar gradually, add unbeaten eggs. Beat thoroughly. Greased 8 in pan lined with paper.}

[^17]Betty crocker coke
V arbara Jenkuirs covbing suier 3 .
years alal
$1 / 2$ cup shoutin
1 "Nugarg
$2 \ldots$ flomr
$2 \operatorname{lggs}$
1/2 La s salt.
1 /1 suda
!/2 " nulūrg
, Cumanou
$1 / 2 \ldots$ all spice
, cufo sour milk
/2 :. iach cucoamul- raienis. and rialunts cut-ifs.
Crean shost add sugar graduaicy. add unbeatrin eggs. Veat thoraughly. Irresed 8. in pan lived virth paper.

The Family Cookbook of Mary Leota Weber Hunt
Betze Procker's Cake (Donothoy)
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1/8 "shorting partibution
2/3" milk
1 Egs
1/4 ha speron salt:
2/2 B, P.
15, flarsing,
Sif-flomer sagan salt-BP.
mifing have add shorting. milts untzatin egg flarning
Beal-all the vingrndints tipsthen wiel with be oles for 2 wio ounctes,
Poun íto well grased + flours. pan.

# Betty Crocker's Cake (Dorothy ${ }^{29}$ ) 

$12 / 3$ cups flour
1 cup sugar
$1 / 3$ cup shortening part butter
$2 / 3$ cup milk
1 egg
$1 / 4$ tea spoon salt.
$21 / 2$ 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.

[^18]Dec. the $28^{\text {th }} 1871$
Sent by Post office order to Church on Goodman Five dollars ${ }^{30}$

[^19]


## Timothy.

## Hunt's.

## Book.

$1854 .{ }^{31}$

[^20]

Mary Leota sitting with family at the dinner table


[^0]:    ${ }^{1}$ 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 $19^{\text {th }}$ century and into the $20^{\text {th }}$.
    ${ }^{2}$ There is a Mary Jane Parshall Gobel (1897-1918) buried in Elkhorn Cemetery, who this recipe probably originated with.
    ${ }^{3}$ Mary Leota offers several spellings of both "cookie" and "recipe" over the course of the book.

[^1]:    ${ }^{4}$ Lena Green's relationship to Mary Leota is unknown. Her name also appears on pages 31 and 47 of this book.

[^2]:    ${ }^{5}$ 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.
    ${ }^{6}$ Lye
    ${ }^{7}$ It is unclear what "Black Betty" Mary Leota is referring to here.

[^3]:    ${ }^{8}$ This may refer to Mary Leota's maternal grandmother's sister, Mary Roby (1809-1890).

[^4]:    ${ }^{9}$ A sodium bicarbonate leavening agent that was a precursor to baking soda. Although baking soda began to replace saleratus in the 1860 s, 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 $1 \frac{1}{4}$ teaspoon baking soda for each teaspoon of saleratus.
    ${ }^{10}$ 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.

[^5]:    ${ }^{11}$ 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.

[^6]:    ${ }^{12}$ 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.

[^7]:    ${ }^{13}$ This is probably William Alden Hunt's older sister, Millie Agnes Hunt Crowe (1867-1930).

[^8]:    ${ }^{14}$ Salmon Cakes

[^9]:    ${ }^{15}$ Ann's identity and relationship to Mary Leota are unknown.
    ${ }^{16}$ 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."

[^10]:    ${ }^{17}$ 'Beck' is unknown, though it may refer to William Alden Hunt's maternal aunt, Rebecca Anna Henderson Hall (1843-1890).
    18 "A sugar" may refer to an extra-fine grade of granulated sugar a step larger than powdered sugar.

[^11]:    ${ }^{19}$ 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.

[^12]:    ${ }^{20}$ The ' $21 / 2$ ' in the first ingredient obscures the page number.

[^13]:    ${ }^{21}$ Unknown word.

[^14]:    ${ }^{22}$ Blanche's identity and relationship to Mary Leota are unknown.

[^15]:    ${ }^{23}$ 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.

[^16]:    ${ }^{24}$ Bisquick was first produced in 1931, dating this recipe sometime after that.

[^17]:    ${ }^{25}$ 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.
    ${ }^{26}$ 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.
    ${ }^{27}$ Barbara Jenkin's relationship to Mary Leota is unknown.

[^18]:    ${ }^{28}$ The book goes on with a few blank pages after this, including page numbers.
    ${ }^{29}$ This likely refers to Dorothy Lemaster Hunt Locke (1900-1984).

[^19]:    ${ }^{30}$ 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).

[^20]:    ${ }^{31}$ 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.

