



Miscellaneous



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1980's - From bottom left - Trevor Smith, Janet Smith, Dorothy Higgins, Jourdan Smith, Bryan Leipper, Dale Leipper, Diane Leipper, Brittany Smith, Ben Smith, Anita Leipper, Bryan Harrison, Virginia Leipper

❖ *A year's Bill of Fare (samples)* ❖

January day 7 - Breakfast- buttered toast, fried mush and maple syrup, fried liver. Dinner- Meat pie with chili sauce, mashed turnips, stewed corn; apple dumplings with sauce, cake. Supper - Tea rolls, sardines with sliced lemon, rusk, jelly.

February day 1 - Breakfast -Hot rolls, broiled sirloin steak, saratoga potatoes. Dinner - Chicken pie with oysters, roast potatoes, salsify, dried Lima beans, lobster salad, current jelly, orange pudding, fruit cake. Supper - Cold rolls, cold tongue, cake and jelly.

March day 3 - Breakfast - Corn muffins, broiled fish, escaloped eggs. Dinner - Boiled salt cod with mashed potatoes, canned peas, cabbage salad a la Mayonnaise, baked custard cake. Supper - Bologna sausage sliced, broiled and buttered , hot plain bread, toasted rusk, raspberry jam.

April day 2 - Breakfast -Fried frogs, fried potatoes, corn gems, boiled eggs. Dinner - Beefsteak soup, beefsteak pudding, steamed potatoes, mashed turnips, slaw, boiled custard, jelly. Supper - Plain bread, pates of cold chicken, hot shortcake and jam.

May day 1 - Breakfast - Buttered toast, served with fricassee of cold boiled or canned fish, boiled eggs. Dinner - bacon boiled with spring greens, potatoes, beats, parsnips: plain boiled rice with cream sauce, jelly cake. Supper - steamed crackers, sliced beef, rice fritters with sugar.

June day 15 - Breakfast - Flannel cakes, pates of cold veal. potatoes fried. Dinner - Boiled corned beef, potatoes, turnips, wilted lettuce, cocoanut pudding cake. Supper - Plain bread, cold corned beef, corn meal mush or hasty pudding with cream.

July day 14 - Breakfast - French rolls, vegetable hash, broiled beefsteak, cottage cheese. Dinner- Mock (or real) turtle soup, baked heart, baked potatoes, stewed beans; chocolate pudding, cocoanut cake. Supper Buttered toast, cold sliced heart, cottage puffs, stewed tomatoes.

August day 29 - Breakfast - Nutmeg melon, French pancakes, boiled ham, sliced tomatoes. Dinner - Roast prairie chicken, mashed potatoes, boiled onions, peaches and ice cream. Supper - plain bread, sliced chicken, watermelon.

September day 2 - Breakfast - Biscuit, broiled bacon, tomatoes. Dinner - Beef al la mode, potatoes boiled, onions baked, egg plant, cabbage salad; apple pie mixed cakes. Supper - Popovers, honey, peaches and cream.

November day 22 - Breakfast - Breakfast wheat, broiled steak, potatoes, plain bread. Dinner - Roast goose warmed over, baked potatoes, macaroni with cheese, grape pie, cake. Supper - Buttered toast, cold sliced goose, fried apples, rusk.

December Day 25 - Breakfast - Grapes and bananas, broiled oysters on toast, waffles with honey. Dinner - Raw oysters served with sliced lemon: Turtle soup: baked fresh fish; roast turkey garnished with fried oysters, mashed potatoes, Lima beans, pickled beats, mayonnaise of chicken salad, celery, cranberry sauce; Christmas plum pudding with rich sauce; mince pie, sponge and lady cake, mixed fruit and nuts. Supper or Luncheon - Curried oysters, Vienna rolls, slaw, apple trifle with whipped cream, lady fingers, cake.

Family Friends

Here's what's cookin' Araby Spice Cake *Serves*

Recipe from the kitchen of Frances Henry



- 3/4 c. soft shortening
- 1 1/2 c. sugar
- 3 eggs (1/2 to 2/3 cups)
- 2 c. cups softa silk flour or
- 1 7/8 c. sifted all purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. soda
- 3/4 tsp. salt
- 3/4 tsp. nutmeg, 1 tsp. cinnamon
- 2 tbsp. cocoa, 3/4 c. sour milk
- 1 tsp. vanilla, 1 tsp lemon extract
- 1/2 c. coarsley chopped nuts
- 1/2 c. chopped raisins

grease & flour 2 layer pans or 1 13x9" pan
cream sugar and shortening, add eggs
add spices. put nuts and raisins in flour so
they will not go to the bottom of the cake.
Add to other ingredients. Add the rest of
the ingredients.. Mix and put in pans.
Bake at 350° for 30 to 35 min..

Mocha Icing

- 6 tbsp. softened butter or shortening
- 1 egg yolk
- 3 cups of sifted confectioners sugar
- 1 1/2 tbsp. cocoa, 1 tsp. cinnamon & 1 1/2 tbsp.
hot coffee

Frances Henry

Avocado Salad

- 2 packages Knox gelatin
- 1/2 cup cold water
- 1 " boiling water
- 1/2 " lemon juice
- 1/4 " sugar
- 1 small onion, grated
- 1 teaspoon salt
- 3 or 4 avocados, mashed (I used four)
(over)

Dissolve gelatin in cold water, then add
boiling water and cool. Add lemon juice,
sugar, onion, salt, and avocados. Place in
lightly greased salad ring nested on
individual molds and chill until firm.
Remove on lettuce. Serves 10 to 12
It's better to count on 10 only.

Ellen Buchanan

Ellen Buchanan

Mocha-Valvet Torte

Slice horizontally in 4 layers one 12oz
loaf pound cake. For frosting: place
one package instant chocolate pudding
mix (dry), 1 Tbsp. instant coffee powder,
one 2g. package Dream Whip, and 1 1/4
cups milk in mixing bowl; beat until
fluffy and of spreading consistency.
Spread 3 layers of cake with frosting,
stack together and top with fourth

layer. Frost top and sides. Chill.
Makes about 10 servings.

Barbara Moyer

Barbara Moyer

☛ *Antidotes to Poisons* ☛

<u>Poison</u>	<u>Antidotes</u>
<i>Arsenic</i>	<i>send for the doctor and his stomach pump</i>
<i>Lead</i>	<i>Lemonade, strong, Epsom salts</i>
<i>Opium & other narcotics</i>	<i>Emetics, Cold douche, exercise & heat</i>
<i>Mad-dog bite</i>	<i>Apply fire in some form to the wound, thoroughly and immediately</i>
<i>Bite of serpent</i>	<i>Same as for mad dog followed by whisky to intoxication</i>

Holiday Scents

Virginia Leipper

Combine

Whole allspice

Whole cloves

Cinnamon sticks

Pieces of dried orange peel.

Put a tablespoon or two in 3 cups of water in a small pan. Bring to a boil on the stove and simmer, adding more water as needed.

☛ *Hints for the Well - Never enter a room where a person is sick with an infectious disease with an empty stomach.*

'N
 OZARK
 COOKIN'
 BOOK



50c

*This is a cook book Mother
 (Virginia) picked up in the
 1950's*

A TYPICAL MEAL

Green beans 'nd hamcock, onion 'n
 'tators, served with fried biscuits
 'n cottage cheese.

(This was often used on washday,
 because a big outdoor fire was
 going, to boil the wash water, and
 it could be used to be cooked over
 while the clothes were being scrub-
 bed. The cottage cheese could be
 kept for several days, so it would
 be prepared in advance. The beans
 would have been picked and snapped
 the day before, so the only thing
 to take up washing time was the
 bread.)

Pick the green beans; wash 'em good,
 makin' shore ya git all the bugs
 off'n 'em. Snap 'em, 'n pit 'em
 in a big kittle.

Whittle off all the good ham frum
 a hock, 'nd save back. Pit tha
 fat, bone 'nd skin in tha kittle
 with tha beans.

Add 2 er 3 small onions, salt 'nd
 pepper; kiver 'em with water, 'nd
 cook slow fur a whilse. Later,
 pit in sum 'tators 'nd finish
 cookin'.

FRIED BISCUITS

Take 'n sift 2 cups a flour with a
 big pinch a sodie, a little pinch
 a salt. Add bout a cup a sour milk,
 'n mix. Kinia knead hit a little bit
 then pull off egg sized balls. Then
 you jist pull 'em out til they'se
 bout 3 inches long, 'n drop 'em
 in hot grease 'n fry til they's dun.

Be shore 'n check yore flour, 'nd
 sift hit, to make shore thet there
 hain't been no bugs got in hit
 since you'ns had the miller grind
 hit fur you.

The only thing's wrong with fried
 biscuits is that they ain't too good
 cold, so don't cook more'n you'd eat
 in one settin.

COTTAGE CHEESE

Skim yore milk, 'n sour hit. Then
 cook hit til curds form. Wash hit
 real good, 'nd let hit drain 'nd
 cool by hangin' hit, all tied up in
 a clean rag, on the fence.

When hits cool, you kin pour sum
 good cream over hit, if'n you got
 hit to spare. Add nuff salt 'nd
 pepper to suit yore family.

 (In the winter, fresh salad stuffs
 were not available, so in their
 place cottage cheese, onions, kraut,
 pickles, and the like were eaten.

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❖ *Hints for the Well - Never enter a room where a person is sick with an infectious disease with an empty stomach.*

❧ Fragments ❧

Ham Balls - Chop fine, cold cooked ham; add an egg for each person, and a little flour; beat together, make into balls, and fry brown in hot butter.

Marsh Mallow Paste - Dissolve one pound of clean gum arabic in one quart of water; strain, add one pound of refined sugar, and place over the fire, stirring continually until the sugar is dissolved and the mixture has become the consistency of honey. Next, add gradually the whites of eight eggs well beaten, stirring the mixture all the time, until it loses its stickiness and does not adhere to the fingers when touched. The mass may now be poured out into a pan or box, slightly dusted with starch, and when cool divided into small squares.

Philadelphia Scrapple - Mix potatoes (or any cold vegetables) and meat, turn into a skillet with meat gravy from the previous day. Stir up until dry and crisp, resembling a very dry hash; serve in small deep dish.

Breakfast Puffs - to be made on baking day, by taking up a little dough, pulling out to thickness of doughnuts, cut two and one-half inches in length, drop in boiling lard, and fry like doughnuts; to be eaten with butter like biscuit.

Potatoes A La Ducheses - Are now the most fashionable, and, if a really good potato is capable of being improved, perhaps this is the best method. Take cold, mashed potatoes, roll out and form into little biscuit-shaped cakes (a little flour will be required to form them, but do not mix flour with the potato), arrange cakes on a pie-plate, glaze them over with beaten egg, and bake to a delicate brown.

Bonnie Clabber - This dish is in perfection in the summer, when milk sours and thickens very quickly. It should be very cold when served. A nice way is to pour the milk before it has thickened into a glass dish, and when thick set on ice for an hour or two, and it is ready to serve, and really a very pretty addition to the supper table. Serve in sauce dishes or deep dessert plates, sprinkle with sugar (maple is nice), and a little grated nutmeg if you like.

note: Fragments are left-overs. There is a whole chapter in this book from the 1800's that provides recipes such as these samples, of how to use "fragments."

Baking Powder

Dorothy Higgins

1 Tablespoon soda

2 Tablespoons cream of tartar

2 Tablespoons arrowroot

❧ *The bedding should be the best that can be afforded. The inner husks of corn make a good under bed. Oat straw is also excellent. Hair mattress is all that is needed; and in the end, most economical. Mattresses of Spanish moss are cheaper than hair, but soon mat down.*

Jason's Doggie Biscuits

Virginia Leipper

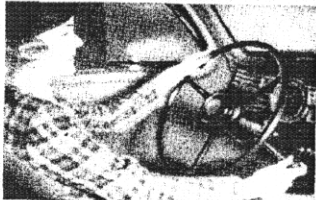
- 3 1/2 cups unbleached all-purpose flour
- 2 cups whole wheat flour
- 1 cup rye flour

- 2 cups bulgur
- 1 cup cornmeal
- 1/2 cup instant nonfat dry milk powder
- 4 teaspoons salt
- 1 envelope active dry yeast
- 1/4 cup warm water
- 3 cups chicken broth
- 1 egg slightly beaten with 1 teaspoon milk

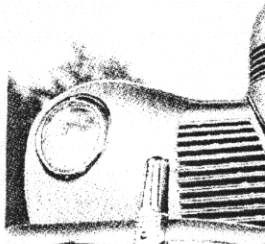
Turn oven on to 300 degrees. Mix the first 7 ingredients with a wooden spoon in a large bowl. Dissolve yeast thoroughly in warm water (110 - 115) in glass measuring cup. Add to dry ingredients. Add chicken broth to flour mixture. Stir until dough forms. Roll out dough until it is 1/4 inch thick. Using a large dog biscuit for model, cut out bone shapes from dough. Place on prepared cook sheets. Brush dough with egg glaze. Bake bones for 45 minutes. Turn oven off. Biscuits should remain in oven overnight to harden. Makes 30 large bones

From: Women's Day Magazine

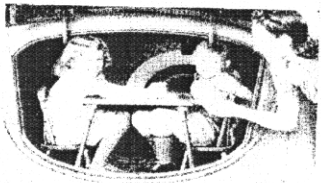
TAKE A LOOK
...THAT'S ALL DODGE ASKS!



TAKE A LOOK! New handy gearshift near the steering wheel—your's plus extra cost! You sit in the standard "H" pattern—nothing new to learn! Power steering for real comfort for three people's front!



DODGE LUXURY LINER SPECIAL SEDAN, '39'S DELIVERED IN



TAKE A LOOK! "Ten for Two" is perfectly possible in this new 27" larger Dodge luggage compartment! Unlike old "trunk-style" compartments, it's completely connected beneath windstreamed rear enclosure!



TAKE A LOOK! New headlights windstreamed in front fenders—3 inches wider apart, closer to road—for safer night driving! Greater visibility in rain, fog, snow and dust! Rugged grille guards, pictured above, at slight extra cost.

This Year Deci

AT FIRST sight, it's the sparkling new beauty of the 1939 Dodge that wins you. For never before has any Dodge model offered such advanced design, such breath-taking new style and appointments!

But after you've feasted your eyes on Dodge's windstreamed new beauty, you'll eventually ask yourself: "Is this the car that gives me most for my money?" "How much will Dodge save me on gas and oil?"

Take A Look!

These are the questions that mean so much to thrift-minded motorists. And, in answering them, Dodge thinks you should let your own good judgment decide. And so, in presenting the new Dodge Luxury Liner, we say: "Take a Look... that's all Dodge asks!"

Take a look first at the famous Dodge Floating Power Engine. It not only gives you all the proven money-saving features that

The New 1939 DODGE

GOOD NEWS FOR USED CAR BUYERS!

Now you can get a Dodge used car which, in many ways, is just as modern as when it was new.

there's such a great demand, buyers are actually turning away ahead of time! The

These are recipes found in a Harrison Family
book from the 1800's

Plane Polish - 5⁰⁰ Recipe,
3 oz. Boiled Linseed Oil, add
1 White of Egg - Mix, and shake
well; then add
1 oz. Spirits Turpentine
1 " Muriatic Acid

R. H. Morris.

☛ Hints for the Well - Never enter a room where a person is sick with an
infectious disease with an empty stomach.

Oil Furniture Polish - 5²⁰ Recipe.

1/4 oz. Balsam Fir
1/4 " Sulphuric Ether
1/2 " Spirits Turpentine
2 1/2 " Alcohol
2 1/2 " Raw Linseed Oil.

R. H. Morris.

ESKIMO

COOK BOOK



Prepared by Students
of
Shishmaref Day School
Shishmaref, Alaska

(8)

Eskimo Ice Cream

Grate reindeer tallow into small pieces. Add seal oil slowly while beating with hand. After some seal oil has been used, then add a little water while whipping. Continue adding seal oil and water until white and fluffy. Any berries can be added to it.

Sue'wok (dried salmon eggs) and berries

When the salmon eggs have dried, put in a dish and mash them. Mix with cold water and seal oil until smooth. Add black berries when you are ready to serve.

Eggs (Duck or sea-gull)

Put eggs into boiling water and cook until done. Drain. Cool eggs in cold water.

Morris Kiyutelluk
Stewart Tocktoo.



This is from Virginia's recipe book collection. It is dated 1952

(24) Outside of Oogruk Small Intestine

Take the outside of small intestine and cook just a little bit until it is white. Cook with oogruk meat. Add salt. This is called Key-ok'.



Agnes Kiyutelluk.

Oogruk Flippers (Ooshak)

Cut the flippers off from the oogruk. Put the flippers on the seal in fresh blubber. Let them stay there for about 2 weeks. Take the loose fur off the flipper. And then cut them in small pieces then eat the meat.

Raymond Seetomona.



Flippers (feet) of the oogruk.

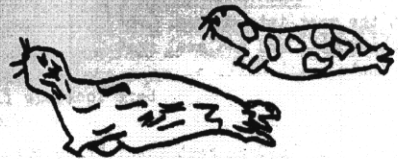
Raymond Seetomona.

Seal

(25)

Seal is one of the most common kinds of food in this part of the country. We have three kinds of seal. The (hair seal) common seal, the spotted seal and ribbon seal. We use them for food and skins for clothing and mukluks. There aren't any fur seal up here.

Stephen Seetomona.



Seal Oil

Seal oil is made from the blubber or fat next to the skin of the seal. The blubber and skin is cut off the skin, cut into strips and stored in seal pokes or tins. If left where warm or during the summer, it renders itself. From this you have the seal oil.



Stephen Seetomona.

Olive oil 2 ounces.
 Peppercorn 2 "
 Feverfew 2 "
 Add one teaspoonful
 every 2 hours if the
 Cough is severe.
 But perhaps there is
 nothing that will more
 quickly relieve a cough
 than the old-fashioned
 mixture of equal quantities
 of whiskey & glycerine.
 Although this is com-
 monly varied by the introduction
 of a little extra glycerine.
 Shake the mixture
 well & take a tablespoon
 every two hours.
 This medicine may
 be quickly made
 in case of emergency
 by filling a bottle 1/2
 with a little more with
 glycerine & filling the
 balance with whiskey
 from the delicatessen.

is in each depart-
 mental purposes,
 the output. If
 information, it could
 of the transporta-
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 form in character.
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 assistance was
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 ly their ear-load
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 the immigrants
 ould be gathered
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 cially than else-

These are from the 1894
 Missouri Poultry Associa-
 tion book used by a
 Harrison relative used to
 paste in recipes. These are
 cough syrup recipes. - DLF

Medical
 But to trans-
 or give them full
 request, "make h
 lead to a conflict
 approval and earn
 The crop re-
 valuable to farm
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 My predece
 vancing assess...

Boiling water 1 qt
 Rock Candy 1/4 pound
 Flax seed (whgrom) 1/4 lb
 Licorice 1 stick
 Lemon juice only 3
 Glycerine 1/2 pound
 from the water in the
 glassed & steep slowly
 for about 24 hours
 when it should be
 only a pint of the liquid
 left strain & add the
 juice of the lemons
 Candy & licorice finely
 broken place the
 mixture in a bowl
 over the top of the
 dip-kettle when the
 licorice & candy are
 dissolved strain into
 a bottle and add the
 glycerine to be taken
 in the same
 manner as the
 preparation mentioned
 above
 Cough mixture
 very so v things
 from the delicatessen



*1986 - Virginia Leipper,
Trevor, Janet, Jourdan Ben,
Brittany Smith, Bryan
Harrison*



*1984 - Trevor, Brittany,
Jourdan, Ben & Janet
Smith, Virginia Leipper*

Notes