

2021 Hanford Mills Museum Ice Harvest Favorite Recipes from Ice Harvests Past (2012-2019)



The Harvest in Progress.

SAVORIES



Lily, Haxworth Wallace. *The Rumford Complete Cook Book*. Rumford, R. I.: Rumford Company, 1929, p. 207.

Welsh Rarebit

Welsh Rarebit.—To make a highly seasoned rarebit place over the fire in a saucepan a tablespoonful of butter, and when it becomes melted put in 2 cups of cheese, broken into small pieces, a salt spoonful of salt, and half as much red pepper. Stir all the while, and when it becomes a soft mass, gradually stir into it 1 cup of ale. Meanwhile take the yolks of 2 eggs and add to them 3 teaspoonfuls of dry mus-

tard, the same quantity of Worcestershire sauce, and half a dozen drops of $\frac{1}{2}$ basco, and add this to the cheese mixture. If too thick add a little more ale. Pour over square pieces of toast and serve at once.

The Chicago Record Cook Book Seasonable, Inexpensive Bills of Fare for Every Day in the Year... at an Expense Not to Exceed \$500 a Year for a Family of Five. Chicago: Chicago Daily News, 1896, p. 145.

Onion Pie

Six onions sliced into a skillet with enough but-

ter and lard to fry; when soft add half a cup of milk and cream, equal quantities, one beaten egg; thicken with a tablespoon of flour mixed smooth in a little cold milk, a half-teaspoonful of salt and a saltspoonful of pepper. Have ready baked a good pie crust in the usual pie plate, fill with onion mixture and set in oven long enough to brown on top. No upper crust. A most excellent German dish.

Howard, Maria Willett. *Lowney's Cookbook: A New Guide for the Housekeeper*, Boston, MA: The Walter M. Lowney Company, 1912, p. 341.

Deviled Bananas

Melt one tablespoon butter, add one tablespoon chopped red pepper, two teaspoons chopped pickles, one teaspoon Worcestershire sauce, one fourth teaspoon salt. Add four bananas cut in four equal parts. Cook five minutes.

SWEETS



Delaware County [NY] Home Bureau, recipes collected by Mrs. Delilah H. Bucknam and Mrs. Anna T. Palmer. *Delaware County Home Bureau Cook Book*. January 1923.

Oatmeal Drop Cookies

One-half cup shortening, 1 cup brown sugar, 2 eggs, 2 cups rolled oats, 1 cup flour, 1 cup raisins, 1 cup chopped nuts, 1 teaspoon soda, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon cinnamon and cloves.

Sift dry ingredients together. Cream shortening. Add sugar and beaten egg to ingredients. Drop by small spoonful on greased pan.

Mrs. J. E. Schwille, Delhi.

Raisin Puff

Two eggs, $\frac{1}{2}$ cup butter, 4 tablespoons sugar, 1 cup raisins, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder.

Fill cups and steam one-half hour or steam in a loaf. Serve with sweet cream or any pudding sauce.

Mrs. Frank McCracken, Davenport.

Modern Priscilla Cook Book. Special Subscription Edition. Boston, MA: The Priscilla Publishing Company, 1924, pp. 150-151.

STEAMED CHOCOLATE PUDDING

4 squares chocolate	½ cup milk
6 tablespoons melted butter	2 cups flour
¾ cup sugar	4 teaspoons baking powder
2 eggs	½ teaspoon salt

Melt chocolate. Mix butter, sugar, well beaten eggs, and the milk, and add to the chocolate alternately with sifted dry in-

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redients. Steam one hour in a well greased mold. Serve with Foamy Egg Sauce (see page 163). Servings, 6.

Cooke, Maud C. *20th Century Cookbook: A Standard Authority of the Culinary Art*. [Rochester, NY]: Entered by Horace C. Fry, ca. 1897, p. 545.

Sugared Popcorn

Sugared Popcorn.—Put 1 cupful of granulated sugar, 3 tablespoonfuls of water and 1 tablespoonful of butter into a deep kettle, and boil until it will candy, when a little is dropped into cold water. Remove the kettle from the fire, and throw in immediately a little more than 3 quarts of nicely popped corn, stirring briskly all the time. When the syrup is well mixed with the corn, each kernel will be found separate from the rest and crystallized with sugar.

Modern Priscilla Cook Book. Special Subscription Edition. Boston, MA: The Priscilla Publishing Company, 1924, pp. 61 and 162.

Chocolate Waffles and Chocolate Sauce

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WAFFLES

CHOCOLATE WAFFLES

½ cup cocoa	½ teaspoon salt
½ cup hot water	¼ cup sugar
1 cup milk	2 tablespoons melted shorten-
2 eggs	ing
2 cups flour	½ teaspoon vanilla
4 teaspoons baking powder	

Mix cocoa to a paste with the water and bring to boiling-point, stirring constantly. Add milk, eggs well beaten, and dry ingredients mixed and sifted. Add shortening and vanilla and beat well. Serve with chocolate sauce, marshmallow cream, or vanilla ice cream.

HOT CHOCOLATE SAUCE

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup rich milk
$\frac{1}{2}$ cup water	$\frac{1}{2}$ teaspoon vanilla
4 squares unsweetened chocolate	

Let the sugar and water boil together for five minutes. After this syrup has cooled a little, stir in gradually the chocolate which has been melted over hot water. Place in a double boiler until ready to serve. Just before using, add the rich milk and flavoring.

