

**NORTH AUBURN
GRANGE COOK BOOK:
275 TESTED RECIPES**

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North Auburn Grange cook book: 275 tested recipes by Various

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VARIOUS

**NORTH AUBURN
GRANGE COOK BOOK:
275 TESTED RECIPES**

One of my favorites

North Auburn
Grange
Cook Book



Cookery is become an art
a noble science. — Burton

1914

Red Russian Coffee

Melt 1 square chocolate, stir in 4 tablespoons sugar
per grain salt. Add 1 cup undiluted evaporated
milk, bring to boil stirring constantly. Cool
Pour into pitcher with ice, add 3 cups cold coffee.
~~Stir~~ Stir until well mixed. Serve in tall glasses.

Contents

Bread	13
Cakes	30
Candies	49
Doughnuts	18
Gingerbread and Cookies	19
Ices	47
Miscellaneous	55
Pickles	51
Pies	25
Preserves	53
Puddings	40
Salads	10
Soups and Stews	8
Variety Dishes both Hot and Cold	4



The New York

1925

Soups and Stews

Now good digestion wait on appetite,
And health on both.—Shakespeare

CREAM OF POTATO SOUP

4 cups milk	3 potatoes
2 slices onion	2 tbsp. butter
3 tbsp flour	2 tsp salt
$\frac{1}{8}$ tsp pepper	$\frac{1}{4}$ tsp. celery salt or 1 stalk celery, diced

Scald milk in double boiler, with onion. Boil potatoes till soft, drain, mash and add to hot milk. Melt butter in sauce-pan, and add flour, salt, pepper and celery salt. Stir till smooth, then thin mixture with a little of the hot milk, and pour into double boiler. Cook 10 min., then strain into hot soup tureen. Serve with croutons or crisp crackers.

—Eunice L. Lyford

VEGETABLE SOUP

5 pts. beef liquor, 2 onions, 1 carrot, 1 beet, 1 turnip. Pare and dice vegetables. Boil in the liquor 45 min. and strain. Put $\frac{1}{4}$ lb. butter in spider to brown. Stir in 3 tbsp. flour, pour this into the boiling soup and boil 10 min. Add 1 tsp. sugar, salt to taste. Strain again if necessary and serve.

THICK VEGETABLE SOUP

1 qt. meat stock	1 qt boiling water
	or
2 oz. salt pork, diced	2 qts boiling water
Turnip—Carrots	Celery—Cabbage
$\frac{1}{2}$ cup each, diced	1 cup each, diced
$\frac{1}{4}$ cup rice	Salt
1 cup diced potatoes	Pepper

Anna R. Skillings

DUMPLINGS

Sift together 1 cup flour, 1 heaping tsp. baking-powder and 1 level tsp. salt. Moisten with $\frac{1}{2}$ cup milk, and mix well.

Wet a dessert-spoon, and drop as much dough as it will hold, into a boiling stew. When dough is all in, cover, and simmer for 20 min.—Angie M. Skillings.

CORN SOUP

1 small can corn	1 tsp. flour
1 pt. milk	1 tsp. sugar
1 tbsp. butter	Salt and Pepper

Mix all smoothly and heat in double boiler. Tomato or salmon may be substituted for corn.

PHILADELPHIA STEW

$1\frac{1}{2}$ lbs. chopped beef	1 can tomatoes
1 lb. Hamburg Steak	1 onion, cut fine

Cook tomatoes in 1 pt. water about 5 min. Mix steak, rice and onion together and form into balls or a loaf. Put into the tomatoes and cook 2 hrs.

—Mary L. Jordan

FISH CHOWDER

Boil 2 lbs. haddock in water to cover. At end of 20 min., remove bones and skin from fish. Now add 1 qt. diced or sliced potato and boiling water to cover. Fry 2 oz. sliced salt pork, and add fat to chowder. When potato is cooked add 1 qt. milk. Season to taste. Serve with the pork scraps.—Anna R. Skillings.

Variety Dishes, both Hot and Cold

Variety's the very spice of life
That gives it all its flavor.—Cowper.

SPRING CHICKEN

Take an old bird not too fat, dress carefully and skin it. Then either steam it until done or place in pan of

water in which a pinch of soda is dissolved, and boil until done. Then cut it up and sprinkle each piece with salt and pepper. Roll in cracker crumbs or corn-meal and fry in a hot pan, using equal parts of pork fat and butter. Fry brown, and remove to platter. Add more seasoning to gravy in pan and add 1 cup rich milk. Boil 2 min. and turn over chicken.—Eva E. Wills.

ROLLED BEEF STEAK

Fry 2 good-sized onions in butter. Remove from spider, and lay in the round steak. Sear quickly on both sides. Place on a platter and spread with a dressing made of the fried onions, bread-crumbs and seasoning to taste, mixed with hot water and butter. Roll tightly and tie with a string. Put into a covered sauce-pan with $\frac{1}{2}$ pt. cold water. Let it heat slowly, and simmer for 2 hrs., being careful not to let the water get all out. Slice, and serve either hot or cold.—Lizzie G. Skillings.

BEEF LOAF

1½ lbs. chopped beef	1 tsp. Bell's seasoning
2 cups cracker crumbs	2 tsp. salt

Form into loaf, using milk to wet crumbs, and bake in moderate oven about 1 hr. Slice and serve hot or cold.

BAKED SLICED HAM

Soak a slice of ham for 1 hr. in cold water; drain well and place in a baking pan. Sprinkle with powdered mustard, brown sugar and 2 tbsp. vinegar. Add a little water and bake about 30 min., basting often.

—Grace C. Taber

MEAT SOUFFLE

1 cup chopped boiled ham or corned beef, 1 cup bread crumbs, 1 pt. milk, 3 eggs, salt. Bake about 30 min. in quick oven.—Anna R. Skillings

BROWN HASHED POTATOES

Wash and pare a sufficient number of potatoes, chop fine, and crisp in iced water. Put some bacon drippings in an iron skillet and when very hot turn the potatoes (previously dried by pressing in a clean towel) into it. Add salt and pepper, cover closely and cook until soft.

Then draw to a hotter part of the stove and brown. Chopped fried bacon or ham may be added before browning.

MEAT HASH LOAF

2 cups cooked meat, 1 cup mashed potato, 1 cup cooked carrot. Make a cream sauce with 4 tbsp. flour, 1 cup milk and a piece of butter. Add the sauce to the other ingredients, seasoning to taste. Bake 1 hr. in buttered baking-dish. Garnish with 4 hard boiled eggs. Serve hot or cold.—Beryl H. Lyon.

SALMON PIE

Line a pudding dish with hot mashed potatoes about 1 to 1½ in. thick, then fill in the center with creamed salmon, cover with mashed potatoes and brush the top of the potatoes over with melted butter or milk. Bake in oven until a delicate brown. Or, beat the potatoes smooth and arrange in a circle on a hot dish, pour the fish in the center and serve at once.

SALMON CAKES

1 can salmon	5 crackers, rolled
1 egg	Salt and Pepper

Thoroughly mince the salmon and add the cracker crumbs and beaten egg, salt and pepper. Make into small flat cakes as for hamburger steak and fry in a hot spider. Serve with mashed potatoes.—Angie M. Skillings

SALMON LOAF

1 can salmon, picked over and flaked. 1 cup bread crumbs, 1 cup milk, 1 egg, salt and pepper. Dot with butter and bake 1 hr. Put dish in a baker pan with little water while baking, so it will not bake too hard.

—Eva Conant

SCALLOPED OYSTERS

1 qt. oysters	1 qt. hot milk, salted
18 crackers, rolled	Salt, pepper, butter

Into a buttered baking dish put a layer of 1-3 of the cracker crumbs wet with hot milk. Add butter and pep-

per. Next a layer of oysters ($\frac{1}{2}$ qt.) then layer of crackers as before, then rest of oysters. On the top spread remainder of crumbs, and bits of butter. Bake in hot oven 45 to 60 min. Salmon or corn may be used instead of oysters.—Anna R. Skillings.

SCALLOPED TOMATOES

Line a pudding dish with butter; then place in it a layer of sliced tomatoes, bits of butter, sugar and pepper; then a layer of bread or cracker crumbs. Repeat until dish is full, placing on top crumbs and bits of butter. Bake $\frac{1}{2}$ hr.

CLAM FRITTERS

Remove 2 qts. clams from shells, wash carefully in the clam water, separate the heads and chop quite fine. Carefully mix 2 cups flour and $\frac{1}{2}$ tsp. soda with 1 cup milk and 1 cup clam water. Then add 2 well-beaten eggs. Make the batter smooth and then stir in the clams. Fry out 6 small slices of salt pork, dividing the fat in two spiders. Pour half the batter into each spider. Be very careful that the fat is not too hot as it will burn.

Anna R. Skillings

PIGS IN BLANKETS

Take large, fresh oysters. Wrap each in a slice of bacon, pin the edges together with a toothpick and fry till bacon is crisp. Serve on toast.—Eva E. Wills

MASHED POTATO STUFFING

2 level cups mashed potato	1 egg, beaten
1 level tsp. baking-powder	1 tsp. onion juice
1 level cup bread crumbs	Powdered sage
4 tbsp. melted shortening	Salt, pepper

Mix all ingredients, and use as a stuffing for any roast fowl. If preferred substitute celery for onion, and the sage may be omitted.—Elva A. Perry

YORKSHIRE PUDDING

1 pt. milk	2 cups flour
4 eggs, well beaten	1 tsp. salt

When roasting beef, lay it on sticks in baker, allowing juice to drop into pans. $\frac{3}{4}$ of an hour before beef is