

**OAK LAWN GRANGE COOK
BOOK: RECIPES FURNISHED BY
THE SISTERS AND FRIENDS OF
OAK LAWN GRANGE, NO. 42, P.
OF H., OAK LAWN, R. I., 1914**

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Oak Lawn Grange Cook Book: Recipes furnished by the Sisters and Friends of Oak Lawn Grange, No. 42, P. of H., Oak Lawn, R. I., 1914 by Various

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VARIOUS

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OAK LAWN GRANGE

COOK BOOK

RECIPES FURNISHED BY THE SISTERS AND
FRIENDS OF

Oak Lawn Grange, No. 42

P. of H.

OAK LAWN, R. I.

1914

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RECIPES.

Bread and Breakfast Cakes.

QUICK GRAHAM BREAD.

One quart Graham flour, $\frac{1}{2}$ cup molasses, pinch salt, 1 level teaspoon soda, dissolved in hot water; wet with milk, or milk and water, to make a stiff batter. Bake in covered dish in a moderate oven.

Eva M. Greene.

WIDOW'S CORN BREAD.

One cup flour, 1 cup Indian meal, 1 cup sour milk, 2 tablespoons molasses, $\frac{1}{2}$ teaspoon saleratus, pinch salt, a tablespoon of sweet or sour cream. Bake.

Mrs. Phillip Sweet.

SUSAN'S CORN BREAD.

One cup white flour, $\frac{1}{2}$ cup yellow cornmeal, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon saleratus, 1 teaspoon cream tartar. Sift dry ingredients, then mix with one beaten egg and enough sweet milk to make a thin batter, stirring in at the last a piece of butter the size of a walnut melted. Pour into a well-greased shallow pan and bake in a quick oven.

Edna E. H. Smith.

CORN CAKE.

One egg, 2 tablespoons of sugar, 2 teaspoons of cream tartar, 1 teaspoon of soda dissolved in a cup of sweet milk, 2 tablespoons of Indian meal, 1 cup of flour.

Mamie Murphy.

CORN CAKES.

One dozen ears of corn, 2 eggs, 2 tablespoons milk, 4 tablespoons flour, salt and pepper. Fry on griddle or drop in hot lard.

Miss Annie Andrews.

IRISH LOAF BREAD.

Three cups flour, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup sugar, pinch salt, 1 egg, 1 cup chopped raisins, heaping teaspoon baking powder, 1 teaspoon caraway seed.

Miss Elsie Greene.

BROWN BREAD. (No. 1.)

One cup sour milk, 1 cup cold water, 2-3 cup molasses, 1 teaspoon salt, 1 teaspoon soda, 1 cup white flour, 1½ cups corn meal, ½ cup raisins. Steam 4 hours. Mrs. J. W. Maclean.

BROWN BREAD. (No. 2.)

Two cups Indian meal, 2 cups graham flour, 1 cup molasses, 1 teaspoon saleratus, salt to taste. Mix soft with sour milk. Steam 3 hours. Miss Martha Searle.

BROWN BREAD. (No. 3.)

Two cups bolted meal, 1 cup rye meal, 1 cup molasses, 1 egg, 1 teaspoon soda, add a little salt, add enough water to make it as soft as griddle cake batter. Delia Greene.

BAKED JOHNNY CAKE.

Five tablespoons molasses, pinch of salt, 1 teaspoon soda dissolved in boiling water, 1 cup cold water, 1 cup Indian meal, ½ cup flour, 1 egg (if you have it). Anna Armstrong.

RAISED JOHNNY CAKES.

One cup bolted meal, 1 cup flour, ½ cup sugar, 1 beaten egg, 1 heaping teaspoon baking powder, salt. Mix rather thin with milk and bake on a hot geased griddle. Serve hot with plenty of butter. Mrs. W. E. Stone.

GEMS.

One egg, 2 cups milk, 1 mixing spoon olive oil, same of molasses, 1½ cups bran, ½ cup corn meal, 1 cup white flour, 2 teaspoons baking powder. Chopped nuts may be added or peanut butter. Mrs. Charles Smith.

GEMS.

One cup milk, 1½ cups flour, 2 eggs, 1 teaspoon cream of tartar, ½ teaspoon saleratus. Beat 5 minutes and bake in gem pans. C. E. R.

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E. A. WOOD

OAK LAWN

**GROCERIES, MEATS, GRAIN
AND PROVISIONS**

RYE GEMS.

One cup flour, 1 cup rye meal, $\frac{1}{2}$ cup sugar, 1 egg, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 1 large cup scalding milk.

Mrs. E. A. Mowry.

CORN BREAD.

One cup corn meal, 2 cups flour, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup melted butter, 1 cup milk, 3 eggs, 3 teaspoons baking powder.

Mrs. E. A. Mowry.

CORN FRITTERS.

Scrape the corn from 6 or 8 large ears of corn. Beat two eggs light, add corn and 1 cup sweet milk. Sift 2 cups flour, 1 heaping teaspoon sugar, $\frac{1}{2}$ teaspoon salt and 2 teaspoons baking powder and add to other ingredients, beating until smooth. Drop by tablespoonfuls onto a buttered griddle and fry.

Mrs. George Thompson.

DRIED BREAD GRIDDLE CAKES.

Soak the bread soft and add $\frac{1}{2}$ yeast cake dissolved, add two cups of flour, a little salt and 1 teaspoon molasses and 1 egg. If not moist enough, add water.

Mrs. C. H. Nichols.

CORN FRITTERS.

1 pint grated corn, $\frac{1}{2}$ teacup milk, $\frac{1}{2}$ teacup flour, $\frac{1}{2}$ teaspoon saleratus (scant), 1 teaspoon cream tartar (scant), 1 tablespoon melted butter, 2 eggs, 1 teaspoon salt, a little pepper. Fry in hot lard.

Mrs. Anna Armstrong,

Mrs. Ethel Andrews.

APPLE FRITTERS.

Beat 2 eggs, add 1 tablespoon sugar, pinch salt, $\frac{1}{2}$ cup milk, flour to make batter thickness of cake, 1 heaping teaspoon baking powder. Add 2 large apples cut into small pieces and fry in hot lard.

Mrs. H. W. Hopkins.

BANANA FRITTERS.

Three eggs, 3 tablespoons milk, small pinch salt, 1 teaspoon baking powder; flour enough to make a thin batter; cut 3 or 4 bananas very fine and add. Drop from spoon into hot fat. Serve powdered well with confectioner's sugar.

Mrs. Eva M. Greene.

CLAM FRITTERS.

Two eggs, 2 tablespoons thin cream, 2 tablespoons clam water, 2 teaspoons baking powder, a little salt, 1 cupful chopped clams or quahaugs, flour to make a medium batter. Fry in deep fat very hot.

Mrs. W. H. Hervey.

CLAM CAKES.

One quart of clams, chopped; 6 eggs, 1 teaspoon of soda, flour enough to make a batter. Put in the water that is with the clams.
Mrs. Lucy A. Straight.

Meats and Vegetables.

TO CURE HAMS.

For every 100 pounds of meat take 5 pints best New Orleans molasses, 5 ounces saltpetre and 8 pounds rock salt. Add 3 gallons water and boil over a gentle fire, skimming off the froth as it rises. Continue boiling until all is dissolved. Cool sufficiently and pour over the hams. They may lie in pickle from 2 to 6 weeks. Spring water is to be preferred and add sufficient to cover meat. Shake well every week.
G. D. Thompson, Jr.

TO BOIL HAM OR SHOULDER.

Put the ham in boiling water; boil about 5 hours; when boiled 2 hours add $\frac{1}{2}$ cup of baking molasses; after it is done take the kettle from the stove and let the ham cool in the water in which it was boiled.
Mrs. C. H. Nichols.

CORN CHOWDER.

Fry 4 slices of pork cut up fine, add 5 onions cut up fine and fry light brown, add 1 quart boiling water, add potatoes cut in small pieces. When done add 1 can corn, salt, pepper, $1\frac{1}{2}$ tablespoons sugar, 1 pint milk or can of tomato soup.
Mrs. Alice Sweet.

TOMATO AND CORN CHOWDER.

Try out $\frac{1}{4}$ pound of fat salt pork cut in small pieces. Fry 3 large onions in pork, but not brown. Add 1 quart peeled and sliced tomatoes. Stew until nearly done, then add 3 cups sweet corn and 1 cup hot water. Salt and pepper to taste. Cook about 10 minutes.
Mrs. W. E. Stone.

BROWN STEW.

Cut 1 pound round steak in cubes and roll in flour. Fry brown in a tablespoon of butter. Season with salt, pepper, a sliced onion, pour over sufficient water to cover and stew gently for 3 hours in a closely covered kettle. This rule makes the toughest meat tender.
Mrs. G. D. Thompson.

FISH BALLS.

One cup salt fish chopped fine, 2 cups of potatoes cut fine. Boil together when the potatoes are done. Mash and add one egg, a small piece of butter, then make into balls. Hattie E. Walker.

CANNED VEGETABLE SOUP.

Scald, peel and mash 1 peck ripe tomatoes. Run through food chopper, 2 heads of cabbage, 1 dozen medium sized carrots, 1 bunch of parsley, ½ peck of onions. Mince 3 stalks of celery. Boil 1 dozen ears of corn on the cob, 10 minutes, cut off and scrape. Mix and add 1 tablespoon salt to every gallon. If dry, add water. Boil until carrots are cooked. Seal while hot in jars. Mrs. A. Pike.

TOMATO BISQUE.

One quart stewed tomatoes, strain, add ¼ teaspoon soda while boiling, 1 quart sweet milk, pepper, salt, 1 tablespoon sugar, butter size of an egg, thicken with 1 tablespoon flour wet with a little milk. Serve with oyster crackers or toasted bread cut in small dice. Mrs. H. W. Hopkins.

MEAT LOAF.

Three pounds hamburger steak, 4 crackers (rolled), 2 eggs, ½ cup milk, piece of butter size of an egg (melted), 2 teaspoons salt, 1 teaspoon pepper, bake 1 hour. Mrs. A. V. Armstrong.

LEFT OVER MEATS.

Chop fine, add a little onion, pepper, salt and hot water or gravy. Put in baking dish and cover with mashed potato about 3 inches deep. Brown in a quick oven. Miss Fannie Greene.

CREAMED DRIED BEEF.

Run the beef through the food chopper, cover the beef with warm water, then drain it, then make a sauce of ½ pint of milk scalded, add 1 tablespoon of flour, a little black pepper, butter the size of an egg, then turn over the beef. Mrs. C. H. Nichols.

AMERICAN CHOP SUEY.

Fry 1½ pounds hamburger steak, 6 medium sized onions fried brown, 1 can tomatoes or tomato soup, ½ package spaghetti cooked tender, pinch cayenne, salt, 1 teaspoon sugar, dash black pepper; put all together and simmer about 1 hour. Mrs. Robert Lindeman.

FISH CHOWDER.

Cook 1½ pounds of fish enough to extract the bones, cut 4 or 5 slices of pork fine and fry a light brown, cut 4 small onions in small