

THE AUNTS' COOK BOOK

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The Aunts' Cook Book by Aunt Holden & Aunt Davis

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AUNT HOLDEN & AUNT DAVIS

**THE AUNTS'
COOK BOOK**

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COOK-BOOK



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COOK BOOK



THE LAKESIDE PRESS
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CLEVELAND

1922

CONTENTS

	Page
Bread and Buns.....	5
Soup and Stock.....	17
Fish Foods.....	25
Miscellaneous Meats.....	33
Eggs and Entrees.....	45
Various Vegetables.....	57
Salads and Sauces.....	67
Puddings and Pies.....	81
Ice Cream and Ices.....	99
Cakes and Cookies.....	109
Preserves and Pickles, Jellies and Jams.....	129
Tea Table Things.....	135
Drinkables and Delicatessen.....	141
Old Recipes.....	149
Additional Recipes.....	153

Compiled for Emery May Holden Norweb
(Mrs. R. Henry Norweb), and Katharine
Davis Holden Higbee (Mrs. Edwin Converse
Higbee), by their Holden and Davis Aunts.

NOTE

This slight evidence of maternal affection has no inherent right to be called a cook-book. It contains, as will be seen, no general rules for cooking. It is conspicuously lacking in directions how to bake, broil or brew, and is eloquently silent on the frugal themes of the trying-out of fat, the making of soap, etc. It makes no claim to being either thorough, economical, scientific or systematic. It is merely a collection of family recipes.

Nor are all the receipts contained herein necessarily indigenous to the households that supplied them. Some are original, many have been sanctified by the usage of former generations, some were the gifts of friends, others the inventions of most excellent cooks, both past and present, still others have been lifted bodily and baldly from the sacred archives of Mrs. Lincoln, Mrs. Rorer, Mrs. Ronalds, et cie. But all are in common use in the homes of their contributors. And as these donors hail from all corners of the country and, as the family of the donees on the maternal side is Southern and on the paternal from New England, they swing a wide circle of tastes and ideas in cuisinerie.

Should any future scion of the clan be sufficiently interested to wish to trace the identity of the contributors to this volume, concealed in several cases under none too dignified nick-names, we will save them the trouble by announcing ourselves as follows:

"Auntie"—Mrs. Fairfax Landstreet, of West Virginia and New York.

Aunt "Dell"—Mrs. Windsor T. White, of Cleveland.

Aunt Elinor—Mrs. Guerdon Stearns Holden, of New York and Cleveland.

Aunt Elizabeth—Mrs. John Berry, of West Virginia and Greenwich.

Aunt Emery—Mrs. Henry Vose Greenough, of Cleveland and Boston.

Aunt Gertrude—Mrs. Thomas Atterbury McGinley, of Cleveland and Sewickley.

Aunt "Mattie"—Mrs. George Faber Downey, of West Virginia, Salt Lake City, Washington, etc.

Aunt "Robbie"—Mrs. Benjamin P. Bole, of Salt Lake City and Cleveland.

Aunt Virginia—Mrs. L. Dean Holden, of Baltimore, Cleveland and New York.

Grand-mother Holden—Mrs. Liberty Emery Holden, of Cleveland, Salt Lake City and California.

One of the progenitors of the dedicatees of our book, on the paternal side, lived in Steventown, N. Y., in the early part of the last century. In the village was an eccentric old dame, known as "Aunt Betty," who had a way of dropping in for dinner or supper quite unannounced. One day she arrived as the family had finished their evening meal, but great-great-grand-mother Susannah Brown managed to put before her a respectable though not elaborate repast, expressing the regret, as she did so, that there was not more left. Aunt Betty regarded the food dubiously and remarked, "There's enough of it—such as it is." Great-great-grand-mother Susannah thereupon hastened to apologize for its quality. "Oh," rejoined Aunt Betty cheerfully, "it's good enough—what there is of it!"

So with our cook-book. Here it is—what there is of it and such as it is.