



July 12, 2017

## TOURING SULLIVAN COUNTY'S MUSEUM . . . while dusting

It's coming up on berry picking season so a recent acquisition was quite timely. A book Measuring 7 ½" x 5" with the word Receipts printed on its binding reveals what is one woman's keepsake of recipes gathered from what we assume is friends and family. Most are handwritten on the blue pages that have very light lines. Many have the dates of June 1924 on them so that we're even wondering if this was a shower or wedding gift to a new bride. Unfortunately, we do not know who received this homemade cook book but it is a fascinating read none the less.

One recipe is for Huckleberry Pudding: ½ cup sugar, 2 eggs, 1 tablespoonful shortening, two teaspoons baking powder, Flour enough to make a stiff batter. Stir in as many berries as possible. Bake about ½ hour. Good with any fruit. Then it goes on for Pudding sauce: ½ cup butter, 1 ½ cup powdered sugar. Cream these and add 1 egg (unbeaten) and a little vanilla. Beat all until very light. This particular recipe is unsigned but does say "Summer 1924" at the bottom of the page.

Recipes are from Mrs. T.J. Keeler (1916), Alma Heim, one unsigned but Sep. 2, 1917, Willa Boman, A.W.R., one from Good Housekeeping. Mrs. Heess. Recipes themselves are a wide range: Lemon Sponge Pie, Dandelion Wine, Green Tomato Mince Meat, Macarons, Ginger Bread, Steamed Brown Pudding, Sunshine Pudding, Muffins, Caramal Pie and icing, Prune Upside down Cake, Strawberry Shortcake, Waffles.

Then, pasted to the inside cover are newspaper clippings of the following:

For Mending China: Mix a teaspoonful of alum and a tablespoonful of water and place in a hot oven until it is quite transparent. Wash to broken pieces in hot water and, while warm, coat the broken edges thinly and quickly, as it sticks instantly. Your china thus mended will bear hot water and ordinary usage.

To Clean Wall Paper: Paper having become soiled by smoke and accumulated dust can be very much improved in appearance by rubbing it down with balls of a dough prepared thus:- Take a heaping cup of sifted flour, one tablespoonful of salt, one tablespoonful of coal oil, two tablespoonfuls of ammonia and one-half cup of warm water. Mix in a small pan. Boil until the flour is thoroughly scalded and the moisture is used up, stirring constantly. Take it out and knead it with the hands. (The last sentence is gone but the dough is then balled in your hand and rolled over the wall paper which removes dirt from the surface.)

Many pages are blank but those written upon are scattered with spots and spills. So, the lady receiving this did find good use for the recipes given her and all are just as timely today for new and old cooks. Women who enjoy recipes find the museum's collection of them both entertaining and a learning experience. For you to take pleasure in this or other topics within YOUR museum, please visit us on a Thursday, Friday or Saturday this summer. Or phone 570-946-5020 or email [museum@scpahistory.com](mailto:museum@scpahistory.com) to make an appointment. You can also visit our web site at [www.scpahistory.com](http://www.scpahistory.com) and like us on Facebook.