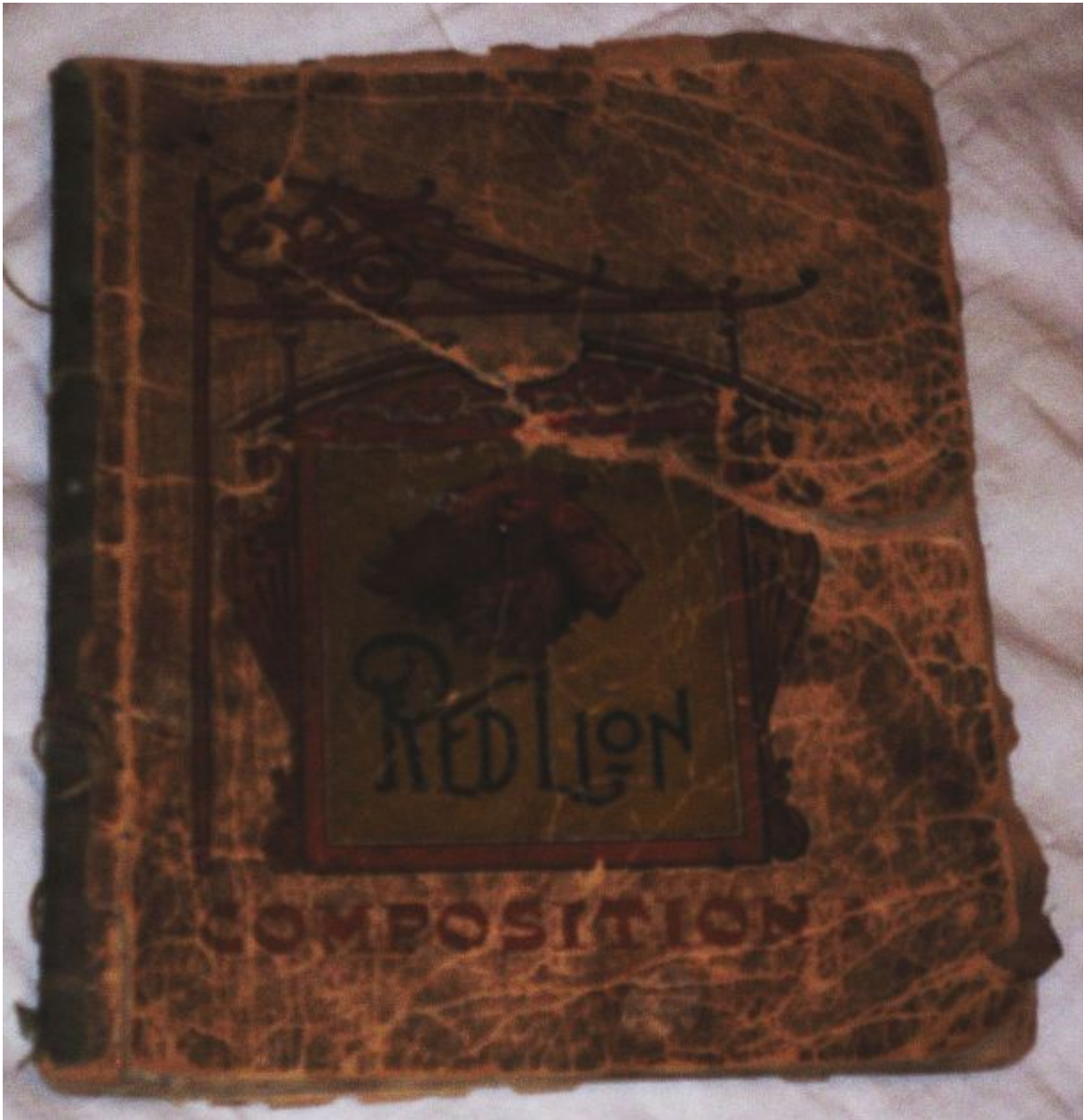


Ethel Irene (Warner) Etzler's Cookbook



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She died in 1935, at the age of 39, leaving 14 children behind. These are the recipes she collected from 1912 to 1935 while raising her family. Those with an * were those marked as "good".

I have tried to maintain these writings as she stated them; however, I have organized them into categories and then in alphabetical order to access them easier. Any comments by me are in parenthesis.

– Dorinda Davis Shepley, granddaughter and transcriber (Aug 2013)



Weights & Measures (used in these recipes)

2 cups flour = 1 pound

2 tablespoons of liquid = 1 ounce

1 pint of flour = 1 pound

8 teaspoons of liquid = 1 ounce

1 pint of white sugar = 1 pound

1 gill of liquid = 4 ounces

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BEVERAGES

Allen's Soda Water

1 egg white	2 oz tartaria acid straw
2 lbs white sugar	Large tsp lemon extract
2 pints boiling water	

Beat egg white with a little water and add sugar. Stir in boiling water and stir until the sugar is perfectly dissolved. Then add the tartaria and stir until dissolved. Put the extract, lemon or other flavor of choice, in bottle and fill up with syrup and shake well.

Use one teaspoon soda to a pint of water.

For a glass ready to drink, we like

2 tblsp very cold thick cream
2 tblsp syrup
½ tsp soda
Fill with water. Hold high while being poured.

Apple Float

1 cup pulverized sugar	1 lemon
1 cup cream	4 large apples, grated
5 eggs, beaten light	3 tblsp gelatin, dissolved in warm water

Beat sugar and cream to a stiff froth. Combine everything into a 1-quart bowl.

Dandelion Blossom Wine

4 qts Dandelion blossoms	2 lemons, sliced
3 qts hot water	1 orange, sliced
3 lb sugar	2 tblsp yeast

Combine Dandelion blossoms and hot water and let stand one and a half days in the cellar. Then strain through a cloth and add sugar, lemons, oranges and yeast. Let stand two days; then strain again and it will be ready for bottles.

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Table Beer

15 gallons water

1 gal molasses

Little yeast

Boil $\frac{1}{2}$ of the water and put the other half into a barrel. Add the boiling water with molasses and yeast. Keep the bring hole open till fermentation is completed.

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EGG, MEAT & FISH DISHES

Beef Loaf

2 lbs round steak, chopped	1 small onion, chopped fine
½ lb suet, chopped	½ cup sweet milk
2 eggs	3 tsp salt
1 cup bread crumbs	¼ tsp pepper

Soften bread crumbs in cold water. Mix all together and shape into loaf. Bake in a moderate oven an hour or more, basting frequently.

Croquettes

1 cup ham or beef, chopped	2 eggs
1 cup milk	2 tblsp butter, melted
1 cup bread crumbs	Salt & Pepper

Make into cakes about a half inch thick and fry brown.

Omelette

6 eggs, beaten	1 tblsp flour
½ pint milk	Salt & Pepper
Butter, size of walnut	

Mix together and pour into hot greased skillet. As it sets, fold over.

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Oyster Macaroni

Macaroni
Butter
Salt
Pepper

Oysters
Bread, grated
1 egg, beaten

Boil macaroni in a cloth to keep it straight. Put a layer in a dish seasoned with butter, salt and pepper, than a layer of oysters; alternate more layers until dish is full. Mix grated bread with a beaten egg and spread over the top; then bake.

Salmon Loaf

1 can salmon, minced fine
1 tblsp butter
1 cup cracker crumbs

Salt & Pepper
1 egg, beaten light

Mix all together and mould into a loaf and place in pan of boiling water and bake.

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SAUCES & DRESSINGS

Hard Sauce

1 cup powdered sugar	¼ tsp vanilla
1 tablespoon butter	¼ tsp lemon
1 egg white	

Cream powdered sugar and butter together; then add remaining ingredients and beat all together until creamy. Set on ice to cool.

Liquid Sauce

2 oz butter	1 gill boiling water
3 egg yolks	Wine or Brandy
½ cup sugar	

Beat butter, yolks and sugar until light. Add boiling water and stir over fire an instant; remove and add wine or brandy. (May use over gingerbread or mince pie.)

Potato Salad Dressing

1 tblsp vinegar	½ spoon mustard
3 tblsp salad oil	Pickled onion
1 tsp salt	Hard-boiled eggs, sliced
½ tsp pepper	

Beat well the vinegar, oil, salt, pepper and mustard. Add pickled onion and eggs and pour over sliced boiled potatoes. Refrigerate.

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Slaw Dressing

1 gill of vinegar
1 oz butter
1 egg, well beaten

1 gill sweet cream
Season to taste

Mix and pour over finely chopped cabbage.

Slaw Dressing II

1 gill water
1 gill vinegar

½ oz flour
1 oz butter

Mix water and vinegar together. Thicken with flour; cook 2 minutes. Add butter and season to taste.

Wine Sauce for Pudding

½ pint sherry or Madeira wine
½ gill water
4 tblsp sugar
1 lemon, juice & rind

Cut lemon rind into small pieces. Boil all ingredients together. Pour sauce over pudding just before serving.

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BREADS

Beat Biscuits

12 pints flour
3 cups lard
Salt

Combine and beat 1 hour on hard surface.

Buns

1 cup warm water	1 cup sugar
1 cup sweet milk	1 cup raisins
Yeast	
Sugar	
Flour enough to make stiff batter	

Combine all ingredients except sugar and raisins and make a stiff batter; let rise overnight.

In the morning, add sugar and raisins and mould well; let rise until light. Then, make into buns; let rise again until very light. Bake and use any spice desired.

Corn Cakes

1 qt corn meal	½ cup sugar
1 qt milk	1 tsp salt
2 eggs	3 tsp baking powder

Mix together and cook in hot skillet.

Corn Oyster Fritters

1 doz ears of corn	2 dashes pepper
3 eggs, well beaten	1 ½ cup flour
1 cup milk	1 tsp baking powder
1 tsp salt	

Fry in deep hot fat and serve very hot. (No mention of oysters???)

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Corn Pone

1 pint green corn, grated	2 tblsp flour
1 cup sweet milk	1 tblsp sugar
1 egg	Pinch of salt
1 piece of butter	

Bake in a shallow pan.

Corn Pone II

1 pint warm water	3 tblsp lard, melted
½ cup liquid yeast	1 tsp soda, dissolved in warm water
2 cups corn meal	
1 cup flour	Optional – May use 1 cup chopped suet with less lard.
3 tblsp sugar	
1 tsp salt	

Add yeast to warm water and let set. Mix the cornmeal, flour, sugar and salt; then add the yeast mixture and mix well. Let rise overnight.

In the morning, add the lard and soda and mix well. Pour into a long baking pan and bake 15 minutes.

Doughnuts

1 ½ cup sugar	2 cups milk
3 eggs	2 tsp baking powder
½ cup butter	Flour enough to roll out

Excellent Doughnuts

1 pint clabber milk	Spices to taste
1 tsp soda	Pinch of salt
1 cup sugar	Flour to make dough

Add enough flour to make dough just stiff enough to roll out. Roll out and cut out doughnuts; then drop into hot lard and fry until light brown.

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Egg Pan-Cake

1 egg

1/3 teacup milk

Butter

Put egg and milk in bowl and beat to a foam. Put in frying pan with a little butter.

Flannel Cakes

3 egg yolks

1 qt sweet milk

1 qt flour

Salt

2 tblsp baking powder

3 egg whites

Mix everything except egg whites which (probably are beaten first and then folded in) are added last.

Parker House Rolls

2 qts flour

2 tblsp butter

2 tblsp sugar

Pinch of salt

1 yeast gem

Warm milk or water

Flour

Work together flour, butter and sugar and salt. Make a sponge with yeast and warm milk or warm water, then add to mixture with more flour if needed and mould for 20 minutes. Let rise again. Then, roll out and cut into thin cakes, butter the tops and fold them half over. Set to rise again and bake in a hot oven. (Can be set to rise overnight if wanted for breakfast.)

Puffball Doughnuts

3 eggs

1 cup sugar

1 pint milk

½ tsp salt

1 tsp vanilla

2 tsp baking powder

2 cups flour

(no instructions)

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Rice Corn Bread

1 heaping cup of corn meal	1 tsp salt
1 scant cup wheat flour	1 tsp soda
1 ¼ cup milk	2 tsp cream of tartar
1 egg	1 cup cooked rice
1 tblsp sugar	Butter, size of egg, melted

Mix all together except for butter. Add melted hot butter at the last moment, then bake mixture in a granite pie plate. Serve very hot with butter cream or maple syrup. The addition makes the bread very light.

Sour Milk Cakes

1 pint sour milk	2 eggs
1 tsp soda	Flour
Little salt	

Mix and add enough flour to made a thin batter. Bake on a hot griddle.

Virginia Pone

1 qt white cornmeal	1 pint milk
2 tblsp shortening	2 heaping tsp baking powder
1 tsp salt	

Scald cornmeal; while hot, add shortening and salt. When cool, add milk and baking powder and mix well. Bake in a well-greased shallow pan about 40 minutes.

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COOKIES

A B Crackers

1 cup butter	1 tsp soda
1 cup sweet milk	Flax(?) paste
1 cup sugar	Flour to thicken
(Roll out and bake?)	

Cinnamon Cakes

1 cup sour cream	1 egg
1 cup sugar	½ tsp soda
½ cup melted butter	

Mix and roll out; spread ground cinnamon over the top. Then, roll up as jelly cake and slice off with a sharp knife; then bake as for any good cookie recipe.

Coffee Snaps

½ cup molasses	Dash of salt
½ cup sugar	½ tsp soda dissolved in ¼ cup strong coffee
½ cup lard & butter, mixed	

Beat well, adding enough flour to roll. Bake in quick oven.

Ginger Cakes

1 cup New Orleans molasses	½ tblsp soda, dissolved in vinegar
½ cup lard	2 tblsp ginger
1 egg	Flour enough to roll out

Roll out dough and cut into small squares and bake.

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Ginger Cookies

1 cup sugar	1 cup boiling water
1 cup molasses	1 tsp soda
1 cup lard	1 tblsp ginger

Stir well and then add flour enough to roll out. Cut out and bake in a moderate oven.

Ginger Snaps

1 large cup lard or butter	1 tblsp ginger
2 cups sugar	1 tblsp soda
1 cup molasses	Flour
½ cup water	

Mix lard/butter and sugar and add molasses and mix. Dissolve soda in little hot water and add along with ginger. Add flour to make pretty stiff dough, roll out and bake quickly.

Jumbles

2(?) cups flour (page torn)	1 cup sour cream & milk mixed with
3 eggs	1 tsp soda
3 cups sugar	Lemon to flavor

Work all together and flavor with lemon.

Molasses Drop Cakes

1 cup sugar	1 tsp ginger
½ cup molasses	1 tsp cinnamon
2/3 cup shortening	2 egg yolks
1 cup sour cream	Dash of salt
1 tsp soda	3 cups flour (scant)

(Drop by tablespoon onto cookie sheet and bake)

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Peanut Cakes

1 large cup sugar	1 tsp cream of tartar
Pinch of butter (size of ½ egg)	1 ½ cups flour
1 egg	½ tsp mixed spices
2/3 cup milk	1 cup peanuts
½ tsp soda	

Drop in gem pans and bake.

Sugar Cakes (not as good)

1 cup flour	2/3 cup butter
1 cup sugar	2 egg whites

Rub butter into flour; add sugar and mix to a dough with the egg whites. Roll out and cut into cakes. Sprinkle sugar over the tops and bake in a quick oven.

Sugar Cakes II

2 cups sugar	2 tsp cream of tartar (in flour)
2 eggs	Dash of salt
Butter, size of walnut	Flour enough to make a soft dough
1 cup milk	Flavor with lemon.
1 tsp soda (in milk)	

Sugar Cakes III*

3 eggs	1 cup butter or lard
1 pint of sugar	1 tsp soda
1 cup sour cream	2 tsp cream of tartar

Flavor to taste. (should there be flour in this??) [From Mrs. Addie Bural]

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Wafer Jumbles

1 cup butter

1 ½ cup sugar

1 tsp soda

1 tsp cream of tartar

2 eggs

2 cups flour

Flavor with lemon or vanilla

Roll ½ cup of sugar on top of the dough. Bake in quick oven.

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CAKES

Addie's Dark Raisin Cake

1 cup sugar
1 tblsp lard
½ cup molasses
Dash of salt
1 cup water or milk
1 tsp soda

(No instructions)

Spices to taste
Ginger
Allspice
Clove
Cinnamon
Raisins
Flour to make dough

Apple Sauce Cake*

2 cups applesauce
2 cups sugar
1 cup lard
1 tsp soda dissolved in hot water
1 tsp cinnamon

(no instructions)

1 tsp cloves
1 tsp nutmeg
Flour enough to drop from spoon
2 cups raisins
2 cups currants

Banana Cake

1 cup butter
2 cups sugar
1 cup water or sweet milk
3 eggs
4 cups flour
3 small tsps baking powder

Mix lightly and bake in layers.

Icing

2 egg whites
1 tsp Vanilla
1 ½ cup powdered sugar

Beat icing ingredients well and spread thickly over cooled cake, then cover entirely with sliced bananas.

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Caramel Cake

1 cup sugar	1 cup flour
½ cup butter	1 small tsp baking powder
¼ cup milk	3 squares melted chocolate
2 eggs	

Bake in layer tin; then put cream between layers.

Cream

1 ½ cups confectioners sugar
½ cup milk

Bring to a boil and boil for 4 minutes or until thickened; remove from burner and stir until cool.

Checker Board Cake*

Light part

1 ½ cup sugar
½ cup butter
½ cup milk
4 egg whites
2 tsp baking powder
2 cups flour
Vanilla

Dark part

1 cup brown sugar
¼ cup butter
½ cup milk
4 egg yolks
2 tsp baking powder
2 cups flour
1 tsp cinnamon
½ tsp cloves
½ tsp nutmeg

Mix baking powder with flour and then add spices.
In pans, put spoonful of dark in center, then one of light and so on.

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Chocolate Cake

2 cups sugar
1 cup butter
1 cup milk
5 egg yolks

2 egg whites
3 cups flour
1 1/3 tsp baking powder
Pinch of salt

Bake in jelly cake tins.

Filling

3 egg whites
1 1/2 cup sugar
3 tblsp grated chocolate
1 tsp vanilla

Beat together well and spread between layers and on top to cake.

Coffee Cake

1/2 cup butter
1 cup brown sugar
1 cup molasses
1 cup hot coffee
1 egg, beaten
4 cups flour

1 heaping tsp baking powder
1 tsp cinnamon
1 tsp cloves
2 lbs raisins
1/4 lb citron

Dredge the fruit and add last. Bake 1 hour.

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Christmas Fruit Cake

1 cup butter	2 heaping tsp baking powder
2 cups brown sugar	1 tbl cinnamon
1 cup molasses	1 tbl nutmeg
1 cup sweet milk	1 lb raisins
3 eggs	1 lb dried currants
5 cups flour	¼ lb dried citron

Cream butter and brown sugar together. Add rest of ingredients, except the dried fruit, and mix well. The dried fruit should be well floured before adding, then mix all together. Put batter into well-greased cake pans and bake in moderate oven 2 hours. (1 glass wine)

Crumb Cake

1 cup molasses	2 eggs
½ cup butter	1 cup raisins
1 ¾ cup flour	1 tsp vanilla
1 tsp soda	1 tsp lemon
2 tblsp milk	1 cup cake crumbs
1 tsp spices (includes nutmeg)	

(Cake crumbs could be made from 1 cup flour, 1 cup brown sugar and ¼ cup softened butter, rubbed together to form crumbs and then sprinkled over top of cake before baking.)

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Devils Food Cake*

1 cup sugar	1/2 cup milk
1/2 cup butter	2 1/2 cups sifted flour (5 times)
3 egg yolks	1 tsp soda

2nd Part – (when cake is cool, mix ingredients below for icing)

Icing

1 cup brown sugar
1/2 cup milk
1/2 block chocolate dissolved, but don't boil.

Feather Cake

1 cup sugar	1/2 cup sweet milk
2 tsp melted butter	1/2 tsp soda
2 eggs	1 tsp cream of tartar
2 cups flour	Flavoring

(Cream butter and sugar, gradually beat in eggs. Sift dry ingredients together and add alternately with milk. Add flavoring and beat until batter thickens and looks smooth. Pour into greased and floured loaf pan and bake until golden and cake tests done.)

French Loaf Cake

5 eggs	4 cups flour
3 cups sugar	1 tsp cream of tartar
3/4 cup butter	1/2 tsp soda
1 cup sweet milk	Flavor to taste

(Whisk together wet ingredients. Sift together dry ingredients and fold in, just to blend. Bake in greased & floured pan.)

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Fruit Cake

10 eggs	½ lb citron, cut fine
1 lb sugar	2 tblsp allspice
1 lb butter, melted	2 tblsp mace
1 lb flour	2 tblsp cinnamon
2 lbs seeded raisins	2 tblsp cloves
2 lbs dried currants	

Beat eggs, sugar and butter together; then stir in flour and cream together until perfectly smooth. Test by dropping a little of batter into a glass of water; if it floats on top, it is light enough. Then, add spices and fruit. Bake in slow over for 4 hours.

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Soft Gingerbread

2/3 cup lard	1/2 tsp ginger
2 egg yolks, beaten	1 tsp salt
2/3 cup milk	1 tsp baking powder
2 cups New Orleans molasses	3 cups flour
1 tsp cinnamon	2 egg whites, beaten stiff

Cream lard and add beaten egg yolks, beat until light. Stir milk into molasses and add. Mix dry ingredients together and add, along with beaten egg whites. Bake in a long shallow biscuit pan in a moderate oven for 40 minutes.

Soft Gingerbread II (good)

1 cup sugar	1 tblsp cinnamon
1/2 cup shortening	1 heaping tsp soda
2 eggs	1 cup boiling water
1 cup molasses	3 2/3 cups flour
1 tblsp ginger	1 tblsp vinegar

Dissolve soda in boiling water. Mix all together and beat well and bake in a moderate oven for 35-40 minutes. [from Farm and Fireside]

Gold Cake

1/2 cup butter	3 cups flour
1 1/2 cup light brown sugar	1/2 tsp baking powder
1 cup water	1 tsp vanilla
4 egg yolks	

Cream butter and sugar and add remaining ingredients.

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Hit or Miss Cake

3 egg whites	4 cups flour
2 cups sugar	2 tsp baking powder
$\frac{3}{4}$ cup butter	Use same for yolks (? , possibly means the
1 cup sweet milk	3 egg yolks from the 3 whites used??)

(No instructions, but probably beat egg whites and gradually add sugar , then fold into rest of ingredients last.)

Hot Water Pound Cake*

1/3 lb butter	4 $\frac{1}{2}$ cup flour
2 $\frac{1}{2}$ cup sugar	2 tsp baking powder
$\frac{3}{4}$ cup boiling water	Flavor to taste
5 eggs, beaten	

Cream butter and sugar together. Stir boiling water in slowly. Add remaining ingredients. Bake 1 $\frac{1}{2}$ hours.

Ice Cream Cake*

5 egg whites	1 cup milk
2 cups sugar	3 cups flour
1 cup butter	3 tsp baking powder

Beat egg whites and add sugar, then rest of ingredients and mix well. Bake in layers and use a cream to spread between.

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Lemon Cake

2 cups sugar	3 tsp baking powder
1 tblsp butter, melted	Flour, enough to thicken
3 eggs	1 ¼ cups milk

(Cream butter and sugar together and add eggs, one at a time and beat. Sift dry ingredients and add alternately with milk.

Note - I would also add lemone juice and 1 tsp vanilla with the milk.)

Lemon Short Cake

Topping

1 large lemon
1 cup water
¾ cup sugar
¼ cup molasses
1 tblsp butter
1 scant tsp flour

Cake

1 pt flour
Pinch of salt
1 heaping tsp baking powder
Milk to mix

Slice lemon into very thin pieces and use all the peel, omitting seeds. Cook in one cup water until tender; then add sugar, molasses, butter and 1 scant tsp flour. Cook until thickened.

Mix cake ingredients and bake. When baked, split and spread on a platter, butter well, then pour the topping over the shortcake and serve hot.

Liberty Cake

2 cups sugar	3 cups flour
Lard, size of an egg	1 cup sweet milk
2 eggs	

(Cream lard and sugar together; beat in eggs; add flour and milk alternately, then bake.)

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Mahogany Cake

3 eggs
1 ½ cup sugar
½ cup butter
1 tsp soda
½ cup sweet milk
2 cups flour
2 tsp baking powder
½ tsp vanilla

Dark Part
½ cup milk
½ cup chocolate

Dissolve soda in milk. Sift flour and baking powder together. Mix all together except for the Dark Part. Place Dark Part ingredients in a pan and boil until thick (probably on med high?), stirring constantly to keep from burning. Let cool, then add to the above mixture. Bake in layers on in a sheet pan. [from Mrs. C. E. Main]

Marble Cake

White Portion

1 cup butter
3 cups sugar
1 cup milk
5 cups flour
1 heaping tsp baking powder
8 egg whites
Lemon flavor

Dark Portion

1 cup butter
3 cups brown sugar
1 cup molasses
1 cup milk
4 cups flour
2 heaping tsp baking powder
8 egg yolks
1 egg
Cinnamon
Nutmeg
cloves

White Portion - Cream together butter and sugar; add milk flour and baking powder. Beat egg whites to a stiff froth flavored with lemon and fold them into batter.

Dark Portion – Cream together butter and sugar; add molasses, milk, flour and baking powder. Mix well and stir in eggs, then flavoring.

Put into well-greased cake pans, alternating layers of dark and light parts and having bottom and top layers dark. Bake in moderate oven.

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Marshmallow Cake

½ butter	2 1/3 cups flour
1 ½ cup sugar	2 tsp baking powder
1 tsp vanilla	½ cup milk
5 egg whites, beaten	

Cream butter and sugar and add vanilla. Beat egg whites to a stiff froth and add. Mix flour and baking powder and add, alternating with milk. Bake in layers.

Marshmallow Paste

¾ cup sugar	2 tblsp hot water
¼ cup milk	½ tsp vanilla
¼ lb marshmallows, melted	

Boil sugar and milk together for 6 minutes. Melt marshmallows and add hot water; then combine the two mixtures. Add vanilla and beat until stiff enough to spread.

None So Good Cake

1 lb flour	5 eggs
1 cup sour cream	½ cup butter
1 lb sugar	1 tsp soda

(Dissolve sode in a little water. Beat the egg whites and yolks separately. Mix together and bake.)

One Egg Cake

1 egg	2 tsp baking powder
< 1 cup milk	2 tsp shortening, melted
1 ½ cups flour	Flavor as desired
Scant 1 cup sugar	

Break egg into cup and fill with milk. Add remaining ingredients and mix well.

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Orange Cake

3 tbl butter	Grated rind of ½ of orange
2 cups sugar	2 cups flour
5 egg yolks, beaten	2 tsp baking powder
Juice of 1 orange	3 egg whites, stiffened

Cream butter with sugar. Sift flour with baking powder and add rest of ingredients except for egg whites and mix well. Beat egg whites and fold into mixture.

Orange Filling

2 egg whites	Grated rind of ½ of orange
1 cup pulverized sugar	4 drops lemon juice
Juice of 1 orange	

Beat egg whites and gradually add remaining ingredients, beating well.

Orange Sponge Cake

3 egg yolks
1 cup sugar
½ orange, juice and rind
1 tsp soda, dissolved in
¼ cup cold water
1 ¼ cups flour, sifted
3 egg whites

(Beat egg yolks, sugar and rind until light and fluffy; add juice and water and flour alternately. Beat egg whites stiff and fold into batter. Bake in 9" round pan at 325 for 50-60 minutes.)

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Pineapple Cake

½ cup white sugar	
1 tsp salt	1 cup molasses
½ tsp ginger	1 scant ½ cup melted lard
½ tsp cloves	
1 of cassia	2 ½ cups flour
2 tsps soda	1 cup strong hot coffee
1 egg	

Beat sugar, salt, spices, soda and egg thoroughly; then add molasses and lard. Mix, then sitr in flour and hot coffee. Beat until smooth.

Plain Cake

3 eggs	3 ½ cups flour
2 cups sugar	2 tsp Baking powder
¾ cup butter	Flavor to taste
1 cup milk	

(no instructions)

Plain Cake II

1 cup sugar	1 cup water
1 tblsp lard	1 tsp baking powder
1 egg	1 tsp vanilla
2 cups flour	Pinch of salt

Bake in moderate oven for 30 minutes.

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Poor Man's Cake

1 lb sugar	¾ cup milk
4 egg yolks	2 tsp baking powder
1 lb flour	4 egg whites
Flavor to taste	

Beat sugar and yolks of eggs together, then add rest of ingredients except for egg whites. Beat egg whites separately and fold in last.

Shenandoah Rusk

3 cups flour	Butter, size of an egg
1 cup sweet milk	1 tsp cream of tartar
1 cup sugar	1 tsp of soda
2 eggs	

Beat all together and bake in pan.

Silver Cake

½ cup butter	1 tsp baking powder
1 ½ cup sugar	6 egg whites, beaten stiff
½ cup milk	1 tsp almond flavoring
2 ½ cups flour	

Cream butter and sugar and add milk, flour and baking powder. Beat egg whites to a stiff froth, adding almond; then add to other mixture.

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Snow Flake Cake

¾ cup butter	2 tsp baking powder
1 lb sugar	1 cup corn starch
5 egg yolks	1 cup sweet milk
Flavoring to taste	5 egg whites
2 cups flour, sifted	

(Cream butter and sugar together and beat until light. Add egg yolks, one at a time and beat in well, then beat in flavoring. Mix dry ingredients together and add alternately with milk and beat until smooth and blended. Beat egg whites stiff and mix in 1/3 of them. Then gently fold in the remaining egg whites, just until no large streaks remain. Bake in two round cake pans.)

Spice Cake

6 eggs	2 tsp soda
3 cents worth cinnamon	2 cups sugar
3 cents worth cloves	Flour

Mix dry ingredients together. Beat eggs and mix with dry ingredients adding enough flour to make a stiff dough. Bake like ginger crackers.

Spice Cake II (good)

4 eggs	2 tsp baking powder
2 cups sugar	2 tsp cloves
½ cup butter (scant)	2 tsp cinnamon
½ cup sweet milk	2 tsp nutmeg
2 cups flour	

Bake in jelly tins and put together with white icing.

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Sponge Cake

3 eggs	1 cup sifted flour
1 ½ cups sugar	2 tsp baking powder
1 cup sifted flour	1 tsp flavoring
½ cup warm water	

Beat eggs for 1 minute, then add sugar and beat 5 minutes. Add 1 cup flour and beat 1 minute. Stir in warm water . Then stir in remaining ingredients.

Sponge Cake II

2 eggs	1 cup flour
1 cup sugar	2 tsp baking powder
¼ tsp salt	½ cup water

(no instructions)

Walnut Cake

½ cup butter	3 egg yolks, well beaten
1 cup sugar	½ cup milk
¾ cup walnut pieces	1 ½ cups flour
2 egg whites, beaten	1 ½ tsp baking powder

Cream butter and add sugar gradually, then nuts, eggs and milk. Sift dry ingredients and add, then beat vigorously. Bake as a currant cake.
Frost with White Mountain Cream Frosting.

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Watermelon Cake*

White Part

2 cups sugar
2/3 cup butter
2/3 cup milk
3 cups flour
5 egg whites
1 tblsp baking powder

Red Part

1 cup red sugar
1/3 cup butter
1/3 cup milk
2 cups flour
1 tblsp baking powder
5 egg yolks
1/2 lb raisins

Put red part in center of pan and white part on outside.

White Mountain Cake

3 cups sugar
1 cup butter
1/2 cup sweet milk

10 egg whites
3 tsp baking powder
Flavor with lemon

Cream together sugar and butter. Add remaining ingredients.
Frost with White Mountain Cream Frosting.

White Mountain Cake II

1/4 cup butter
1 cup sugar
2 1/2 cups flour
2 tsp baking powder

1/2 cup milk
4 egg whites, beaten
1 tsp vanilla

Cream butter and sugar until light and foamy. Mix flour and baking powder and add, alternating with the milk. Before last part of flour is added, (stirred well), beat the egg whites until stiff and add vanilla to them; then fold them gently into other mixture. Then, add remaining flour. Bake in moderate oven.

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FROSTINGS

Cocoa Frosting

½ cup cocoa

½ lb powdered sugar

Butter, size of egg

¾ cup cold water

Mix cocoa, sugar and butter together, then gradually add the water until stiff enough.

White Mountain Cream Frosting*

1 cup sugar

1/3 cup water

1 egg white, beaten

½ tsp vanilla

1 square melted chocolate (optional)

Boil sugar and water together until it threads. Pour syrup slowly into the beaten egg white. Beat until enough to spread, then add vanilla.

Optional - If chocolate frosting is desired, then add the chocolate.

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PIES

Apple Custard Pie

2 eggs, well beaten
1 cup sweet apple, grated
1 pint milk

2 large spoonful sugar
Dash of salt
Flavor to taste

Chocolate Pie

Pie crust, baked
1 cup sugar
2 tblsp cocoa
1 tblsp corn starch
2 egg yolks

2 cups boiling water
1 tsp butter
1 tsp vanilla
2 egg whites, beaten stiff

Add sugar, cocoa, cornstarch and egg yolks in pan with boiling water and cook until thick. Remove from fire and add butter and vanilla, mix well and pour into pie crust. Place beaten egg whites on top and brown.

Cinnamon Pie*

4 eggs
2 cups sugar
 $\frac{3}{4}$ cup butter

4 tblsp flour
4 cups milk
4 tsp cinnamon

Beat eggs, sugar and butter together. Add milk and cinnamon and mix. Makes 4 one-crust pies.

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Cream Pie

2 large spoons sugar
1 tblsp flour
2 egg yolks
1 egg white
1 pint milk

Meringue

1 egg white
Vanilla or lemon

Beat eggs, sugar and flour together. Get milk boiling hot and pour into the batter. Stir until thick. Pour into baked pie crust.

Beat remaining egg white until stiff and flavor with vanilla or lemon. Then spread evenly over pie and bake just until meringue is light brown.

Cream Pies

3 eggs
1 cup sugar
1 ½ cups flour
1 tsp yeast powder

Filling for Cream Pies

1 pint milk
1 egg
1 ½ tblsp sugar
1 tblsp flour
Flavor to taste

To be eaten with cream.

Crumb Pie

2 cups sugar
3 cups flour
½ cup lard

1 cup sweet milk
2 tsp baking powder

(no instructions)

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Crumb Pie II

4 cups flour
2 cups sugar

1 cup butter and lard, mixed
1 tsp soda

Rub flour, sugar, butter and lard together until fine. Take out 1 cupful. Add soda to the other part of batter and mix. Place in 1-crust jelly tins and sprinkle with the cupful that was removed. Bake. (from Mrs Ida Etzler)

Custard Pie

1 cup sugar
3 eggs
1 tblsp corn starch

1 qt milk
2 tsp vanilla
Small pinch of salt

Beat sugar and eggs together. Mix the cornstarch in a little of the milk and stir all together. May use less sugar if preferred.

Lemon Custard Pie

2 egg yolks
1 heaping tblsp flour
Butter, size of walnut
1 lemon

¼ cup sugar
1 ½ cups milk
2 egg whites

Mix ingredients together except for egg whites. Beat egg whites stiff and fold in last.

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Mock Mince Pie

3 eggs	1 cup bread crumbs
1 cup molasses	1 tsp soda
1 cup sugar	1 tsp cloves
1 cup vinegar	1 tsp cinnamon
1 cup flour	3 chopped apples
4 cups water	

(Mix all together and place in an unbaked pie shell, then add top crust and bake.)

Molasses Pie

½ pint molasses
1 tblsp flour
1 large lemon

Mix molasses with flour. Use juice, rind and pulp of lemon, chopped fine. Mix together. Bake with top and bottom pie crust.

Montgomery Pie*

1st Part

1 cup brown sugar
1 cup molasses
1 pint water
1 egg
2 tsp flour
Lemon to flavor

2nd Part

2 cups sugar
1 cup sweet milk
½ cup butter
2 eggs
2 tsp baking powder
2 ½ cups flour

Mix together first part and place in prepared pie shell. Prepare second part and pour over first part. Bake.

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Orange Pie

½ lemon	1 tblsp flour
1 orange	Milk
3 egg yolks	3 egg whites
1 cup sugar	Sugar to sprinkle

Grate half of a lemon rind and an orange rind and squeeze the juice of both. Beat the egg yolks, sugar and flour together. Then add the juices and grated rinds. Add enough milk to fill pie plate. Bake in hot oven and it will not curdle.

Beat the egg whites until a stiff froth. When pie is done, spread beaten egg whites over the top and sprinkle with sugar. Place in oven to quickly brown slightly on top rack. If left too long, it will get tough.

Pumpkin Pie

1 pint pumpkin	½ tsp salt
3 eggs	Nutmeg to taste
1 qt milk	Ginger to taste
1 cup sugar	

Makes two pies.

Sweet Potato Pie

2 large sweet potatoes	Pinch of salt
3 egg yolks, beaten	Flavor with lemon
1 pint milk	3 egg whites, beaten stiff
1 small cup sugar	sugar

Scrape sweet potatoes clean and boil until tender, then rub through colander. Beat egg yolks and lightly stir with the milk, then add to sweet potatoes. Mix in the sugar, salt and lemon. Bake the same as a pumpkin pie. When done, make meringue top with the egg whites and powder with sugar, then brown in oven.

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Washington Pie

3 eggs

1 cup sugar

Scant ½ cup milk

½ tsp soda

1 tsp cream of tartar

1 cup flour

Butter, size of an egg

Spice to taste

After pie is done, spread with jelly.

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OTHER DESSERTS

Ambrosia

½ doz sweet oranges

½ doz bananas

Sugar to sprinkle

1 coconut, grated

Peel and slice fruit in alternate layers and sprinkle with sugar. Grate the coconut and spread on top. Refrigerate several hours before serving.

Bread Pudding

1 pint fine bread crumbs

1 qt milk

4 eggs

1 tsp baking powder

1 tblsp butter, melted

3 tblsp sugar

Bake and serve hot.

Brown Betty

Bread crumbs

Butter

Applesauce

Salt

Nutmeg

Raisins (optional)

Brown bread crumbs and spread into bottom of a buttered baking dish. Add bits of butter and well-sweetened applesauce. Sprinkle with salt and nutmeg.

Add alternating layers of bread crumbs & bits of butter and applesauce mixture until dish is filled, ending with top layer of bread crumbs and bits of butter.

Bake covered ½ hour; then remove cover and brown. Serve hot with Hard Sauce; raisins may be added.

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Coffee Custards

2 oz freshly roasted coffee	Milk
1 cup boiling milk	Eggs

Grind coffee and add boiling milk and set in a warm place for 40 minutes. Strain it, then mix in ordinary way with sufficient milk and eggs to make 1 quart of custard and pour into cups. Bake these in a pan of water. Serve cold.

Cottage Pudding

1 cup sugar	2 eggs, beaten separately
Butter, size of walnut	1 ½ cups flour
½ cup milk	2 tsp baking powder

Serve with a sauce. (I am assuming that "beaten separately" means the egg whites and yolks should be separated and each beaten separately.)

Fruit Cream

3 oranges	½ can apricots
3 bananas	1 pint cream
1 pint strawberries	Sugar to taste

Take the juice and pulp of the oranges. Mash the bananas, berries and apricots and rub through sieve. Whip the cream and add sugar to taste; then add fruit. Freeze as usual. (Perhaps you might just refrigerate for two hours. Possibly could be put in pie or used as topping over cake?)

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Poor Man's Pudding

1 pint flour

2 teacups milk

1 cup sugar

1 tblsp baking powder

2 ½ tblsp butter, melted

(Cook until thick????) May use Wine sauce or any other for topping.

Velvet Ice Cream

Juice of 3 lemons

2 ½ cups sugar

1 qt cream

1 pint milk

Mix the juice and sugar together, then let stand a half hour to dissolve. When ready to freeze, add the cream and milk.

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CANDY

After Dinner Mints

3 cups sugar	2 drops oil of peppermint
¼ tsp cream of tartar	Powdered sugar
½ cup boiling water	
½ tblsp vinegar	

Put sugar, cream of tartar, boiling water and vinegar in a granite saucepan and bring quickly to boiling point; let boil rapidly without stirring until a little mixture will become brittle in cold water. Pour onto a large buttered plate.

As soon as mixture cools around the edge, fold toward center. As soon as cool enough to handle, pull it until it is white, adding the peppermint during the last process. Cut in small pieces with scissors into a bowl containing a small quantity of powdered sugar. Stir until each piece is coated and put into a glass jar and adjust cover. Let stand 10-12 days in which time they will become creamy. [from Miss Almira Grunwell]

Butterscotch Candy

2 cups sugar
2 tblsp water
Butter, size of egg

Mix ingredients and boil without stirring until it hardens on a spoon. Pour onto a buttered plate to cool.

Chocolate Candy

1 cup brown sugar	1 cup milk
1 cup white sugar	1 cup chocolate
1 cup molasses	Butter, size of walnut

(no instructions)

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Cream Candy

2 cups sugar

1 tsp cream of tartar

1 cup water

1 tsp vanilla extract

Cook all together, except flavoring, until brittle when small amount is tried in water. Then, add vanilla and mix. Pour in greased plate. Pull as soon as can handle.

Cream Peppermints

2 cups sugar

½ cup water

Pinch of cream of tartar

1 tsp essence of peppermint

Place sugar, water and cream of tartar together in pan and mix until sugar is dissolved. Boil until it strings from spoon, then remove from fire and add peppermint. Stir until it looks white; then drop by teaspoonfuls on waxed paper.

Kisses

4 egg whites

½ lb sugar

Flavor with lemon or rose water

Beat the egg whites to a stiff froth, then stir in sugar. Add flavoring and beat together until very light. Lay the mixture in little heaps on white paper (parchment paper?) and put paper on ½-inch thick wood. Place in hot oven until they look yellowish. When cool, put two together.

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Molasses Candy

2 cups molasses
2/3 cup sugar
3 tbslp butter

1 tbslp vinegar
Small tbslp soda

Cook all except soda. When cooked enough, just before removing from fire, add the soda and mix.

Peanut Brittle

1 qt peanuts, hulled
1 ½ cups sugar

Let sugar melt in an iron pan, then pour in the hulled peanuts and stir well. Then, pour onto a buttered plate to cool.

Popcorn Balls

Popcorn, popped
1 cup molasses
Little piece of butter

Option – You can use sugar instead of molasses.

Fill a 3-gallon pan nearly level full with popcorn.

Boil molasses and butter until it sets or try it in cold water, just a drop, to see if it sets. When set, pour the molasses mixture over the popcorn. Use a large iron spoon and stir well. Butter your hands and press popcorn mixture into balls.

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MEATS

Sausage Meat*

To 26 lbs of meat

8 tblsp salt
4 tblsp pepper
4 tblsp brown sugar

[from W. E. Burall]

To Salt Meat

For 500 lbs meat

7 qts salt
½ lb pepper
½ lb saltpeter
1 ½ lb brown sugar

[from W. E. Burall]

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Mince Meat*

6 lb beef, ground fine after it is cooked
3 lb suet
1 peck apples, chopped fine
4 lb raisins
5 lb sugar
2 nutmegs, grated
5 cts worth cinnamon
1 gal rum

Do not use all the rum; save most to put on pies when you bake them.

I only use half of everything; it makes so much that it takes 12 or 14 lbs of beef before it is cooked and bone taken out for whole recipe. [from Mrs. Elizabeth Buckey]

Mince Meat II

1 pint meat	½ spoon cloves
3 pints apples, chopped fine	2 spoons salt
4 large spoons vinegar	2 cups molasses
1 large spoon cinnamon	½ cup sugar

Cook on back of stove. Then, it is ready to fill pie.

Mince Meat III

2 gal rum and cider	20 lbs raw apples, chopped fine
8 lbs meat, boiled & ground	12 lbs sugar
6 lbs currants	12 tblsp cinnamon
6 lbs raisins	4 tblsp salt
4 lbs suet	4 tblsp grated nutmeg

Put cider and rum in kettle and let come to a boil; then add other ingredients and boil 1 hour, stirring frequently. Then, can them while hot in airtight jars with layer of melted lard on top. Will keep any length of time.

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CANNING, ETC

Canned Beans

6 qts beans
4 tblsp salt
2 good tsp salicylic acid (sweet acid)

Combine beans and salt and cook until you can stick a broom straw in them. Then, add the sweet acid and cook 10 minutes more. [from Estella Aldridge]

Chili Sauce

24 large ripe tomatoes	1 tblsp ground cloves
4 white onions	1 tblsp allspice
3 green peppers	1 teacup of sugar
2 tblsp salt	1 ½ pints vinegar
1 tblsp cinnamon	

Peel tomatoes and onions and chop fine. Add vinegar, spices, salt and sugar. Set over fire and boil slowly for 3 hours. Bottle and seal.

Corn*

6 heaping cups of corn	½ cup salt
2 cups water	2 tsp sweet acid level
1 cup sugar	

Boil few minutes.

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Grape Ketchup

5 lbs grapes	1 tblsp allspice
2 ½ lbs sugar	Dash of salt
½ pint vinegar	Pepper to taste
1 tblsp cloves	

Put grapes in kettle with 1 pint of water; mash and boil till pulp is dissolved. Strain, then add other ingredients and boil till thickened. Fine with cold meat.

Red Tomato Ketchup

3 qts tomatoes, cooked	1 tsp turmeric
1 qt vinegar	1 tsp cinnamon
1 pint sugar	1 tsp white pepper
1 tblsp salt	1/3 tsp red pepper
1 tsp mustard	

Use ripened tomatoes. Wash, core and cut tomatoes in small pieces and then cook slowly for 2-3 hours. Strain and let stand overnight.

In the morning, skim off all water. To every 3 quarts solid, add the vinegar, sugar, salt and mustard as listed above, then boil 1 hour. Then add rest of ingredients as above and boil down until thick, with the cover off. Stir to prevent burning with an agate or wooden spoon - 3 or 4 hours.

Quince Honey

3 large quinces, grated	1 pint boiling water
2 lbs sugar	Alum, size of a pea

Add grated quinces and sugar to boiling water and boil for 20 minutes. When half done, put in the piece of alum.

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PICKLES

Apple Pickles

Pare and core out apples carefully to keep their shape. Steam till soft, then pour spiced vinegar over them. (Perhaps she was using the syrup/spiced vinegar from the Watermelon Pickle recipe?)

These are very nice. Pumpkin can be used the same way which will be liked by everyone who tries them.

Chow-Chow*

3 heads cabbage	1 qt vinegar
10 onions	1 tblsp brown mustard seed
12 tomatoes or cucumbers	1 tblsp celery seed
2 lbs sugar	1 tblsp black pepper

Heat, then place in jars.

Cucumber Pickles

1 gal vinegar	2/3 cup ground mustard
1 cup salt	Cucumbers

Mix vinegar, salt and ground mustard into a 2 gallon jar. Every time you gather cucumbers, wash and wipe them dry and then drop into vinegar mixture jar till full. Do not seal; ready for use at once. Will keep an indefinite time.

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Green Tomato Pickle

8 lbs green tomatoes, chopped fine	1 tsp cloves
1 qt vinegar	1 tsp salt
1 tsp mace	4 lbs light brown sugar
1 tsp cinnamon	

Chop tomatoes and mix in a pan with all ingredients except the brown sugar. Boil for 3 hours, then add the brown sugar and boil 15 minutes more. This will keep nicely any length of time.

Pickle Lilly

1 doz large cucumbers	6 green peppers
3 heads cabbage	1 tsp black pepper
6 large onions	1 tblsp ground mustard
1 tblsp brown mustard seed	3 pints vinegar
1 tblsp celery seed	Little turmeric
1 tblsp horse radish	1 lb brown sugar

Mix all together in pan and cook 15 minutes.

Watermelon Pickle*

5 lbs sugar	$\frac{3}{4}$ cup stick cinnamon
1 pint vinegar	$\frac{1}{3}$ cup whole cloves
1 cup water	7 lbs watermelon rind

Make a syrup of sugar, vinegar and water. Skim, then add spices.

Select thick rinds and remove the green outer skin and pink pulp. Cook in water until tender, then drain off the water and pour hot syrup over them; cook 10 minutes.

Note – This syrup can also be used for pears and peaches.

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Preserved Watermelon Rind

Cut melon into small squares and place in kettle without soaking, allowing pound for pound of sugar and a little water. Flavor when it is to be used.

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SOAP

Soap

5 lbs rines
3 pints water
1 box lye

Put on stove and keep warm, but don't boil.

Soap II

4 ½ lbs grease
3 pints water
1 box lye

Put on stove and keep warm, but don't boil.

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WEDDING ANNIVERSARIES

1st Year - cotton

2nd Year - paper

3rd Year - leather

4th Year - book

5th Year - wooden

6th Year - garnet

7th Year - woolen

8th Year - bric a brac

9th Year - topay

10th Year - tin

12th Year - silk/fine linen

15th Year - crystal

20th Year - china

25th Year - silver

30th Year - pearl

35th Year - sapphire

40th Year - ruby

50th Year - golden

75th Year - diamond

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Records of Chickens

Bought hen from Taylor Sweadner

<u>Set 1 hen on</u>	<u>Set eggs</u>	<u>Broke</u>	<u>Hatched</u>
Feb 11, 1913			5 peeps
Apr 16, 1913	17	1	15 peeps
May 10, 1913	17	1	14 peeps
May 20, 1913	19	2	14 peeps
Jun 14, 1913	16	6	9 peeps
Jul 30, 1913	13		

Sold 1 hen for \$.60 and 1 rooster for \$.48.

Mrs. Walter Burall – April 29, 1913 – 1 hen with 12 peeps

Sold 18 chickens @ 17 cents.	31 ½ lbs
Sold 6 chickens @ 15 cents.	19 lbs
Sold 8 chickens @ 14 cents.	26 ½ lbs
Sold 1 rooster @ 7 cents.	7 lbs