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make Ford-Tour

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Straw-Berry Shortcake.

3 cups flour.

2 teaspoon's cream of tartar.

1 " soda.

1 " salt.

1 egg

$1\frac{1}{4}$ cups milk.

$\frac{1}{2}$ cup shortening.

$\frac{1}{2}$ cup sugar

Bake in a cake tin

smoothing dough out
with spoon.

When done split and butter
top and bottom and a side
to cool

Potatoe Biscuits

- 3 large potatoe mashed fine
 - 2 eggs
 - 1 cup sweet milk scalded
 - 1 tablespoon each of butter and lard
 - 2 sugar tablespoons
 - 1 tablespoon salt.
 - $\frac{1}{2}$ cake yeast compressed
 - Flour enough to make fairly stiff
 - Let rise roll thin
 - and cut.
-

Date Pudding

- 2 cupsfuls milk
- 1 " stoned dates.
- $\frac{1}{4}$ cup sugar
- 2 tablespoonful cornstarch
- 1 egg
- $\frac{1}{2}$ teaspoonful salt.

Mix the cornstarch with a little cold milk. Heat the rest of the milk to boiling. Then add the cornstarch add sugar salt

And eggs well beaten cook together five minutes wash stone and cut dates in pieces, put in serving dish and pour the custard over them reserve a few slices of Dates for the top.

Chocolate icing.

1 egg
1 cup sugar
1 cup chocolate
butter size of a walnut
4 tablespoon of cream
cook over hot water until thick.

Pumpkin Pie

for each pie allow a
 $1\frac{1}{2}$ cups of the strained
pumpkin

$1\frac{1}{2}$ cups of rich milk

$\frac{1}{2}$ cups sugar

1 egg

1 teaspoon of Ginger

$\frac{1}{2}$ " " allspice

1 " " cinnamon

and a little salt.

Boil the milk.



Graham Ginger Cookies

1 cup of molasses.

1 " " sugar

1 " " shortening

$\frac{2}{3}$ " " water

1 tablespoon Ginger

1 teaspoonful of soda

and a pinch salt

Add equal portions of
Graham and White
flour enough to make
a dough to roll nicely.

2 cups Graham and
the rest White.



1 (fine)

Dark Delicate cake.

- 1 cup of sugar
- $\frac{1}{2}$ " " shortening
- 1 " " Applesauce
- 1 " " raisins
- 1 teaspoon of soda in sauce
- $\frac{1}{2}$ " " cinnamon
- A little cloves.
- $1\frac{3}{4}$ cups of flour.

Dark cake

- 1 cup sugar
 - 2 tablespoon butter
 - 2 yolk of egg beaten
 - 2 tablespoon cocoa or chocolate
 - $\frac{1}{2}$ tea " cinnamon
 - 1 " " allspice
 - 1 " " nutmeg
 - 1 cup of sour milk or cream
 - 1 tea spoon of soda
- Put in two layers -

Brown cake

- 1 cup sugar
- 2 eggs
- $\frac{1}{2}$ cup Butter
- 1 " sour milk
- $1\frac{1}{2}$ teaspoonful soda
- 1 cup raisins
- 2 " flour
- 1 teaspoon cinnamon
- 1 " cloves
- 1 " nutmeg
- 1 " allspice

(Sweet Bread)

- 2 tablespoon lard
- 1 cup sugar
- 3 eggs
- 5 cups of ~~milk~~ flour
- $2\frac{1}{2}$ " " milk
- 5 teaspoonful B. P.
- 1 teaspoon salt

raisins

1 teaspoon of salt


Molasses Cookies

1 cup sugar
1 " lard
1 " molasses
1 " sour milk
2 level tablespoons soda
sifted in - the flour
1 teaspoon cinnamon
1 " cloves
1 " nutmeg
About $4\frac{1}{2}$ cups flour
stir as stiff as possible
with spoon. Let set over
night in a cool place.

Apple Cake.

- 1 cup tart apple sauce
- 1 " granulated sugar
- $\frac{1}{2}$ " butter
- 1 " raisins
- 2 " flour
- 1 teaspoon soda, cinnamon,
cloves,
- 1 egg

Stir the soda in the sauce
then proceed in the usual
order. With the rest of
the ingredients



Doughnuts.

- 1 pint sweet milk
 - 1 cup sugar
 - 2 eggs
 - 1 Tablespoon melted butter
 - 2 Teaspoons B. Powder
 - salt - nutmeg - flour
-

Sauce.

- 1 cup sugar
- $\frac{1}{4}$ " butter
- 1 egg
- 1 teaspoon vinegar
- 1 " lemon ess.

Beat well and bring to
boil

Add $\frac{2}{3}$ cup hot water.

Date Cake

- 1 cup sugar
 - $\frac{1}{2}$ " butter
 - 1 " butter milk or sour m.
 - 1 teaspoon soda
 - 1 egg
 - $\frac{1}{2}$ lb dates
 - $1\frac{1}{2}$ cup. flour
 - 1 heaping teaspoon cinnamon
 - $\frac{1}{2}$ teaspoon cloves.
-

Ginger Bread

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ " molasses

1 egg

$\frac{1}{2}$ cup shortening and
filled with boiling water
to dissolve the soda

1 Teaspoon ginger

a little cinnamon and
cloves, salt,

$1\frac{1}{2}$ cups flour.

Cream pie.

Beat together

1 tablespoon flour white

~~1~~ 1 egg

$\frac{1}{2}$ cup sugar

1 " milk sprinkle

grated nutmeg over all
no top crust.

Cocoanut Pie

2 cups scalded milk
 $\frac{1}{2}$ cup sugar yolks of
2 eggs

2 teaspoons cornstarch

mix with cold milk

beat altogether. Cook in
the boiling milk and add
1 cup grated cocoanut
which has been soaked in
milk over night; Bake
with lower crust only.

Beat whites of the egg to a
froth. mix with two teaspoons
sugar and spread over
pie when baked, returning
to oven until surface is
Browned.

Chocolate Caramels

cream together

1 cup sugar

$\frac{1}{2}$ " butter

$\frac{1}{4}$ lb grated chocolate and

1 cup each molasses

and milk. Beat well

together and boil until

a portion dropped into

ice water sets and cracks

Pour into well-buttered

tin pans to thickness

of half an inch. When

nearly cold mark into

squares with buttered

knife.



Ocean foam

2 cups sugar

$\frac{1}{2}$ " hot water

(Just so its syrup)

$\frac{1}{4}$ " corn syrup (or any other)

whites of two eggs

nuts and vanilla

cook till it hardens in
water.

Pour into whites of eggs
beaten stiff,

beat until very thick

add nuts last

Pour on buttered plate.

Cream Pie

Line a deep plate with
crust and bake in
quick oven when done,
fill with custard of
1 pint milk, $\frac{3}{4}$ cup sugar,
yolk of 2 eggs 1 tablespoon
cornstarch, a pinch of salt,
Flavor with vanilla and
cook until thick
When taken from fire
add small piece of
butter, use whites of
eggs for meringue

Good filling for

Pudding

Sour Cream pie.

1 cup sour cream,
1 teaspoon soda,
1 cup sugar,
1 cup raisins cut,
1 egg, 1 teaspoon vanilla
Boil until thick,
If not thick enough,
Add a little flour.
Bake with two crust,
very good.

Spice Cake—

1 and one-quarter cups
brown sugar,
1 cup sour milk
1 egg, $\frac{1}{4}$ teaspoon ~~soda~~ salt.
 $\frac{1}{2}$ cup butter and lard mixed,
 $\frac{1}{2}$ teaspoon soda.
2 cups of flour,
1 " seeded raisins,
1 teaspoon cinnamon,
 $\frac{1}{2}$ " cloves,

Cream shortening and sugar.
Add egg well beaten, mix and
sift flour and salt, cinnamon
and cloves, sift over raisins.
Add $\frac{1}{2}$ sour milk to first
mixture. Add dry ingredient
mix thoroughly. Dissolve soda in
remaining milk and add & beat
until perfectly smooth.

Pour into a loaf cake pan and
bake 45 minutes in a moderate oven.

Sponge Cake—

3 egg, a pinch of salt.

1 cup of sugar.

beat altogether, add

1 cup of flour and

1 teaspoon of Baking Powder.

Beat good, add

$\frac{1}{2}$ cup boiling water and

lastly add

1 teaspoon of vanilla

Salad dressing

- 1 egg well beaten.
- 1 teaspoon of mustard.
- 1 " " salt.
- 1 pinch " red pepper.
- 2 tablespoon sugar.
- 1 " " flour.

add 1 cup vinegar half
water a little butter,
boil until it thickens.
you can use Lemon instead
of vinegar.

Old fashioned

Griddle-cakes,

(good)

Beat 3 eggs and add to
 $\frac{1}{2}$ pint of milk then stir
in flour enough to make
a thin batter,

1 teaspoonful of Baking-
~~st~~ powder must be added to
the flour before stirring it
all in. Fry the cakes the
size of a breakfast-plate,
and pile one on top of
another, making five
layers, each covered with a
mixture of sugar and
cinnamon, or shaved
maple sugar, after buttering of
course. When served, cut
them in pie fashion right
through. add a little salt.

Currant Pie.

mix 1 cup of sugar.
and $\frac{1}{4}$ cup of flour,
add yolks of 2 eggs,
slightly beaten and diluted
with 2 tablespoonsful of
water, (In winter cranberries
can be use instead of currants)
Wash, drain, and remove
stems. Add one cup to the
first mixture, bake in 1 crust,
cool, and cover with:

(meringue)

Beat the white of two eggs
until stiff, continue beating
while adding gradually,
2 tablespoonsful of powdered
sugar. Add one half tablespoon
ful lemon juice spread on
~~the~~ pie and bake 15 minutes in
a slow oven.

Orange Sticks.

Cook together in a double boiler, $\frac{1}{2}$ a cupful of sugar, 2 heaping tablespoonsfuls of cornstarch, the grated rind of $\frac{1}{2}$ an orange, $\frac{1}{4}$ of a cupful of orange-juice, a teaspoonful of lemon juice, 1 beaten egg, and salt to taste. Cook for ten minutes stirring constantly. Cool and spread between lady-fingers or thin slices of sponge-cake.

Lady-fingers

Beat the white of 4 eggs
to a stiff froth.

Put into a mixing-bowl
 $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ a
small cupful of flour and
a pinch of salt. Fold the
white of the eggs, a very
little at a time into the
sugar and flour. Drop by
spoonfuls on a buttered tin
and shape them with a
spoon, dust with sugar
and bake in a moderate oven.

Grandma's Ginger: Snaps.

Boil together 1 pint of ^{molasses} ~~mollasses~~
and 1 teacupful of butter.
Set stand until cool.
Then add 2 tablespoons of
ginger, 1 of soda and just
enough flour to roll,
roll very thin and bake
in a quick oven.

Cake, Filling, andicing.

Chocolate Layer Cake.

$\frac{1}{3}$ cup Butter or other shortening

1 " sugar

1 egg

1 teaspoon vanilla extract

1 cup milk

$1\frac{3}{4}$ " flour

4 $\frac{1}{4}$ teaspoons Royal Baking
powder.

$\frac{1}{4}$ teaspoon salt.

Use level measurement.
Cream shortening well: add
sugar gradually, beating
well between each addition.
Add beaten egg, flavoring.
One half the milk and
mix well: add one half
of the flour, which has
been sifted with salt
and Baking powder;
add remainder of the milk.

then remainder of flour,
stirring well after each addition.
Bake in three greased layer
Cake tins in moderate oven
15 to 20 minutes.

Filling for cake
 $2\frac{1}{2}$ squares ($2\frac{1}{2}$ oz).

unsweetened chocolate

3 tablespoons cream

1 egg yolk

$\frac{3}{4}$ cup powder sugar

1 tablespoon cornstarch

$\frac{1}{8}$ teaspoon salt

$\frac{1}{2}$ ~~te~~ vanilla extract

Save egg white for icing
Melt chocolate in top of
double boiler. Add cream and
egg yolk: mix in sugar gradually
add cornstarch which has been
mixed with a little cold water and
cook, stirring constantly until
smooth and thick: add salt.

And vanilla, Spread thickly
between layers of cake.

Icing -

1 unbeaten egg white

$1\frac{1}{4}$ cups confectioner's sugar

$1\frac{1}{4}$ teaspoon butter.

1 tablespoon thin cream

$1\frac{1}{2}$ squares ($1\frac{1}{2}$ oz)

unsweetened chocolate.

Melt chocolate. Put egg
white into shallow dish;

add sugar gradually, beating
with wire whip; add

butter, melted chocolate
and cream and beat well

until of right consistency
to spread -

~~see no cake~~

(Cake, filling, and icing)
all for one cake

Deviled Tomatoes,

Peel four tomatoes
and cut into thick slices.
Sprinkle with salt and
pepper, roll in two tablesps
of flour and fry in Butter
Cream $\frac{1}{4}$ cup of butter, add
two teaspoons powdered
sugar, 1 Teaspoon mustard
 $\frac{1}{4}$ teaspoon of salt and few
grain of cayenne, 2 eggs
yolks slightly beaten and
2 tablespoons of vinegar.
Cook over hot water until
thickened.

Serve the fried tomatoes
with this sauce
poured over them.

This notebook has been in the possession of Linda Kay Hanson Glover for many years. It was given to Anthony (Tony) Edward Hanson on 7 November 2023. Tony digitized it and created this PDF on 09 November 2023.

It is believed that the recipes in this notebook were written by Katherine Elizabeth Schulz Meyerhofer, wife of Andrew Joseph Meyerhofer, who raised Anna Lorrain Amborn (mother of Linda Kay Hanson Glover and Anthony (Tony) Edward Hanson).

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