

Written as is, from found Recipes.....Used with a wood stove.

CREAM PUFFS

Boil with a large cupful of hot water, half a teacupful (1/2) of butter,

Stirring in one teacupful of flour during the boiling;

Set aside to cool, when cool, stir in (4) four eggs at a time without beating.

Drop on tins quickly and bake in a fairly hot oven.

When baked fill in with cream whipped.

This is just delicious.

"Speaking of your Mothers Sugared Doughnuts. We are none of us having them these days. I try to fix some thing like cake or cookies, occasionally and so far drop Barley cookies is my best efforts.

Personally I do not miss the sweets at all. But Mr Hall does. His mother was a great cook."...friend of Mary Lorang, Mrs. Hall, 1918 to Henry Lorang

LIBERTY BREAD

2 C boiling water, 1/2 C. mollasses

1 yeast cake, 1 C. rye flour, 1/4 C. luke warm water. 1 t salt, 1 C. cornmeal,

3 C whole wheat flour

Pour hot water over molasses and salt. Cool. Add yeast cake dissolved in luke warm water. Then add flours. Knead. let stand to double in bulk. Knead. place in greased pans; let rise again until light. Bake in a moderate oven for 1 hr.

Cookhouse at White Spring Ranch. c. 1920.

Mrs. Reese, neighbor, on right.

POOR MAN'S BARLEY PUDDING

4 C. milk

1/2 C. barley

1/3 c. honey

1/2 ts. Salt

1/2 t. cinnamon

1 T. fat.

Wash barley & let soak 1 hr.

or else bake 3 hrs.

The fall of the year was a busy time when thrashing crews came. They usually had a cook wagon, but there were times when we fed them. At least, I know we had a lot of men eating at the farm at times. We really gave the men delicious feeds. The Davenport Hotel could not have done better. Dad ran the binder and the men behind did the shocking. I remember the man who liked his liquor but was a good worker. After eating his noon meal, he would just run to the field to shock bundles to keep up with the binder. He went to town one day and into Clark's Drug Store and wanted some whiskey. It was not given to him and when the druggist went to the back to the storeroom, this man took something he thought was whiskey - but it was formaldehyde - and he took a swig of it and started choking. There was a watering trough in back of the store so he ran for some water quick. He drank right out of the watering trough. He had red hair so from that time on we called him "Formaldehyde Red."

Photo of cook wagon c.1920. Henry Lorang, 2nd from L. front.

CHOCOLATE FUDGE

2 cups sugar

1/2 cup Karo syrup

1/2 cup water

Chocolate to suit taste.

1 cup nuts.

KISSES

3 eggs- 3/4 C. powdered sugar

Beat whites very stiff.

Mix with a knife the sugar from a tsp.

Drop on paper. Put on a board. Bake in moderate oven 30-40 min. Close door until colored. When done stick together with powdered sugar!

"Gee! I would like to come home tonight and midnight go into the cellar and help myself to the milk, butter, cream, eggs, jelly, apple sauce, sugared-doughnuts and good old home-made bread. I have actually forgotten what butter and cake tastes like- ha-ha! for I havent been away from camp."

...Pvt. Henry Lorang, 1917

DOUGHNUTS (SWEET MILK)

1 C. sugar, 2 1/2 tbsp. butter, 3 eggs, 1 C. milk, 4 tsp B.P., enough flour to make a soft dough

Add the soda to the molasses and beat thoroughly, add the milk, shortening, ginger, salt and flour. Enough flour must be used to make the mixture of the right consistency to drop easily from the spoon. Allow the mixture to stand until thoroughly chilled. Roll about 1/2 of the mixture out at a time to 1/4 in. thickness. Shape with a round cutter first dipped in flour.

Bake on a buttered sheet in a moderate oven.

"In our mess tents there are ten tables of seating capacity for sixteen men and the officers see to it that there are sixteen at a table for two from each table go to the cook-house and draw our rations which must feed sixteen and no less. I have always had plenty to eat and could have had more should I have wanted it. In the morning we get two slices of bread, two slices of bacon, and plenty good coffee- two cups. The bread is either graham or rye and I like either better than our American white bread, for it is more nutritious and better for our system. This noon we had beef stew boiled potatoes, bread and coffee, and this evening it was a piece of roast-beef, a liberal piece of cream-cheese, two large spoons of rice, two pieces of bread and jam and a half quart of coffee. I had plenty. The meals are the same everyday only we don't get meat in the evening but seldom, and I think it better so, for it will make harder, firmer, and healthier men out of every one of us who have been eating too rich in civil life."

... Pvt. Henry Lorang, 1918

RAISIN WAR BREAD

1 T. shortening,

1 T. syrup

1 1/2 t. salt

over this pour 1 pt. potatoe water,

cook till luke-warm

add 1 cake of yeast softened in 1/4 C. H₂O. stir in 1 pt. wheat or graham & 1 C. raisins. Bake as ordinary bread.

PASTIES

4-cup sifted flour, 2 tsp salt, Pinch of baking pwd, 1 1/2 C shortening, 8-12 T H₂O,

1 lb round or sirloin steak cubes, 3 med potatoes diced/rhubarb, 1 Lg onion diced

Salt + pepper, milk + melted butter

Combine flour, salt + baking pwd, cut in shortening pea size, sprinkle H₂O a TSBP a time toss lightly w/ fork until dough holds together Roll on floured board 1/8 thick, cut 5 to 7 circles. Combine meat, veggies, salt + pepper. Divide 5 portions- place one portion on ea. pastry round. Fold over half of circle + seal edge together, brush top w/ milk make a sm. hole at top.

Bake on greased baking sheet at 375 - 1 hour.

For extra richness, pour melted butter in steam hole midway through baking time.

FEATHER BISCUITS

2 yeast cakes, 1 pt milk

1 tbs butter, 3 eggs

1 tbs sugar, 2 qt flour

1 tsp salt

Scald milk- let cool

Soak yeast cake in 1/2 c luke warm water. Put flour in bowl, add sugar, salt, rub butter into flour, add eggs, milk and yeast.

Bake 10 min. Set to rise in moderate warm place, when risen to top of dish, work down and form into biscuits, put in greased pan not touching each other and let rise until three times its size. Bake in a hot oven 20 minutes.

Grease before cool.

BUTTER SCOTCH

2 C sugar, 1/2 C syrup.

4 tbs boiling water

2 tbs vinegar

1/2 C butter

Boil until brittle, pour in buttered tins.

COFFEE BAVARIAN CREAM

1 1/3 tbsp gelatine, 1/2 C. water

1 1/2 C. boiling coffee- Fruit juice maybe substituted for coffee

1/2 C. sugar, 1 C. whipped cream

Dissolve the gelatin in the cold water add the boiling coffee and the sugar and when it begins to stiffen add the whipped cream.

Turn into a mould to cool.

BUTTER

Fat naturally exists in milk in little globules almost 1/1500 of an in. in diameter. When fat or oil is suspended in this way in a liquid, it is said to be emulsified. The fat globules being lighter than the rest of the milk, tend to rise to the top as cream.

If cream be vigorously churned, the globules stick together and form butter.

Some of the casein clings to them,

but this is usually washed out.

Butter is salted to further protect it from spoiling. Sweet butter contains no salt and sells at high price.

- from Mary Jensen, Moscow

Home Economics teacher, c.1915.

BURNT LEATHER CAKE

To 1/2 cup butter creamed,

add 1 1/2 cup white sugar

1 Cup water (cold)

2 yolks of eggs

2 cups flour. Beat this for five minutes

then add 3 table spoons of the syrup

1 tsp vanilla,

2 tsp B.P. in 1/2 cup flour sifted 3 times.

Lastly add 3 whites of eggs, beaten not to stiff (Bake)

Syrup for Cake + Filling

1 cup brown sugar. Set this over fire, constantly stirring for at least 1 min. Then add 1/2 cup boiling water, boil 1/2 min. Beat till it has color of molasses. Let cool before putting in cake.

PEACH COBBLER

Put into a baking dish

1 pint cooked peaches, with juice.

Make a rich dough by taking 1 cup flour, 1 tsp B.P. and 1 in cube of butter.

Mix well together. Add enough milk to make a soft dough. Roll out, and Cover the peaches. Put small pieces of butter on top, and bake 20 min.

Serve with cream. May be served with whipped cream & nuts if desired.

BAKED CUSTARD

1 qt milk

cup sugar

6 eggs

1 tsp flavoring (vanilla)

Nutmeg

Bake in Cups.

"In the fall, it always was a beautiful sight when the pumpkin vines frosted down with the yellow on the hillside... I know that we had a lot of pumpkin pies."

-- Martha Lorang's Journal.

PUMPKIN PIE

1 Cup mashed pumpkin

butter, size of a small egg

1 tsp nutmeg, 1 C milk

1 tsp cinnamon, 1 C. sugar

1 tsp ginger, 2 eggs

4 tsp flour, salt to taste

CUSTARD PIE

1 pt milk, 3 eggs

1 tbs sugar, spices

1 small pinch salt, vanilla

Beat eggs and sugar stiff, add salt, flavoring, milk. Put in top of oven until custard sets then bake the crust in bottom.

"In the fall of the year, we stocked up on sugar, sacks and sacks of it for the winter. We also had sacks and sacks of flour. We had a special tight closet where they were kept. I seem to remember it at the top of the stairs off of the washroom. Mother baked bread which was made with a starter. She used some of the starter and kept the rest of it for the next time. She also made raised doughnuts, coffee cake, cinnamon rolls, cake doughnuts, jelly rolls, and the most flaky pie crust I ever ate. There was one pie I especially liked - a lemon pie - in which she also put the rind of the lemon. It was delicious - sweet, but tartie."--Martha Lorang's journal.

ANGELINA'S LEMON PIE

1 lemon (grate the rind and squeeze the juice)

2 eggs, 2/3 cup of sugar

1 1/2 cup water---mix yolk of eggs and lemon together, mix

1 1/2 teaspoon of corn starch in a little cold water,
stir into the other mixture.

Beat whites to a stiff froth

and spread over pie after it is baked

return into the oven to brown-

may put a little butter in also.

Amen

Baked after Angel Food Cake

11 yolks beat 15 minutes

a cup of sugar

One cup of boiling water

put in the beaten yolks

next one cup and 1/2 of flour
with a rounding teaspoon of baking powder
she bakes it in layers
Mama (Mary Lorang)

ANGELA'S COOKIES

2 cups sugar
1 cups lard
3 eggs
3/4 cup sour milk or buttermilk.
1 teaspoon soda
2 teaspoons vanilla
a little salt and flour to roll.
Beat up good 1/3 hour and
bake in quiet oven.

CREAM CAKE

2 cups sugar, 1 Cup milk
3 to 6 eggs, 3 Cups flour
1 Cup Cream, 3 tsp B.P.
Fill in with Cream

MAMMA'S BLACK CAKE

1 1/2 Cup white sugar
1/2 Cup butter
1 Cup molasses

3 Cup flour
3 tsp baking powder
5 eggs
1 Cup milk
1 Cup flour
Cinnamon, allspice, cloves
Loaf cake

"How are you all, I suppose busy with the harvest. I can just see what you have to do with putting up fruit and taking care of the babys. I hope Margurite, you are fine and also the babys. hope you have help in the house a good girl, suppose the children help a lots, Jim and Joan bake the cookies and cake and Bobby, John and Mary Francis help Daddy."...Grandma Mary Lorang, 1934

1934 Kerr Canning Jars flyer, part of an enormous and eclectic collection at White Spring Ranch.

"... I think the cookies were the best I have ever eaten and I really mean it. I know you must be a fine cook as well as a baker. Do you like to cook and bake? I take after my dad when it comes to having a sweet tooth for cookies, pies, cakes, candy, etc. I hope you didnt sacrifice any ration of sugar for yourself in order to make the cookies for me."

....WWII penpal soldier to Joan Lorang, 1944.

SUGAR COOKIES

1 cup sugar, 2 eggs
1 cup shortening, 4 tsp B.P.

4 tsp milk, 3 C flour

3/4 tsp salt

Sift dry ingredients together, add them and mix with the hand. Roll into small balls, size nut (nut size), Place in pan 1 inch apart, brush over with well beaten egg, sprinkle with sugar.

Bake in quick oven.

Coconut or fruit can be added.

BREAD

3 cups of starter of potatoes

Put 1 yeast cake in a little water for 10 min

then put into potatoes

with a teaspoon of sugar (in the evening)

(Morning) Make a stiff batter with a little water until it forms LOTS of bubbles over top.

Let stand, about 3 hrs and

mix it real stiff with your salt.

WAFFLES

1 3/4 cup flour

3 tsp B.P.

1/2 tsp salt

1 cup milk

yokes 2 eggs

whites 2 eggs

1 tbs Butter

Mix dry ingredients

Add milk, yokes (beaten)

butter and whites.

Cook in greased waffle iron

NOODLES

1 Egg

1/2 tsp. salt

Flour enough for stiff dough.

Beat the egg slightly, add the salt, and (roll) into a cylindrical shape. Put into French roll pins (pans), allow to rise to double its bulk and bake from 12-15 min.

"Am surely lucky this year, would hate to be feeding harvesters and canning peaches at the same time, and the weather has been nice and cool for a project like this.

Now it can clear up so we can get our crop in.

Our garden is doing pretty good pulled a few carrots and had them for supper. Am afraid tho we wont be getting many tomatoes the blooms keep falling off and the few have well be lucky. Well get a good crop of corn and beans if the frost holds off. "

.... Janet Shollenberger Lorang, 1968.

