

In 1942, the Wright County Journal-Press put out this cookbook. We thought it would be fun to publish a few recipes and helpful hints found in the cookbook. Hope you enjoy!

If you have a favorite recipe, send it in! Recipes, with photo (and a short story/history), if available, can be submitted to [ads@thedrummer.com](mailto:ads@thedrummer.com).

***A Treat for Breakfast, Luncheon or Afternoon.*** Known the world over for fine flavors and sauces, the French pancake is one of the most popular. The Crepe Suzette, as it is called, with a rich sauce, can be served at luncheon, dinner, or any between meal refreshment service.

## Crepe Suzette

3 eggs, separated  
1 c. milk  
1 c. flour  
1/4 tsp. salt  
1/3 c. powdered sugar  
Butter  
Grated rind of lemon

Method: Beat the yolk and whites of the eggs separately. When the yolks are light and lemon colored, add the milk and mix well. Sift the flour, salt and sugar together, and add gradually to the egg and milk mixture, stirring constantly to make a smooth batter. Add the grated lemon rind, and last, the stiffly beaten egg whites, which are folded into the batter as quickly and lightly as possible.

Heat a 9" skillet in which 1 tablespoon butter has been melted, and add 1 tablespoon of batter. If necessary, tip the skillet back and forth to spread the batter over the entire surface. When the crepe Suzette is brown on one side, turn and brown the other side. Pile the pancakes on a plate and when ready to serve, roll each one individually and serve with hot crepe Suzette sauce.

## Crepe Suzette Sauce

1/4 c. butter  
1 c. powdered sugar  
1 orange rind, and juice  
1 wine glass rum or other liqueurs

Method: Cream the butter, and when light, add the sugar gradually, beating until creamy. When all the sugar has been added, add the grated orange rind, and orange juice. Heat over a low flame, and when sauce is hot, add the wine glassful of rum or other liqueurs. Serve immediately over crepe Suzettes.

## Pineapple French Toast

1 (8 oz.) can pineapple tidbits  
1/4 c. orange juice  
1/4 c. sugar  
2 tsp. flour  
1 egg, slightly beaten  
1/2 c. milk  
1/8 tsp. salt  
4 slices bread, cut in 1" squares

Mix the sugar and flour, then add the orange juice and can of pineapple tidbits. Boil a few minutes and keep warm.

Beat the egg, then add the milk and salt. Cut the bread into squares, dip in the milk and egg mixture and saute on both sides in a well-buttered skillet. When well browned arrange on small serving plates and pour over each a serving of the hot pineapple sauce. Serve hot. Serves 4.

## Buttermilk Griddle Cakes

4 c. flour  
1 qt. buttermilk  
1-1/2 tsp. baking soda  
4 eggs, beaten  
1-1/2 tsp. salt  
1 T. melted shortening

Beat the flour and buttermilk together until very smooth. Let stand overnight, then next morning, add the rest of the ingredients, beating until smooth. Bake on hot griddle. Serves six.

***Sauerkraut popular dish.*** A dish popular with hundreds of thousands is sauerkraut. It both whets and satisfies the appetite. Serve it raw and cold or cooked and hot.

## Kraut Ensemble

1 pkg. noodles  
1 can sauerkraut  
2 lbs. fresh pork sausage, made into patties  
1/4 c. water

Brown the sausage in a skillet, drain off the fat. Place a layer of noodles in a casserole. Cover with half of the raw sauerkraut, then place half the sausage patties over the kraut. Next add a layer of noodles and kraut and on top place the remainder of the pork sausage. Add 1/2 cup water and bake covered from 45 to 60 minutes in moderate oven. Remove cover from casserole to brown pork sausage about 10 minutes before serving. Serves 6.

*For a pumpkin-sophisticate, this recipe takes the prize.*

## Pumpkin Ice Cream Pie

1-1/2 c. sugar  
2 T. corn starch  
1 tsp. cinnamon  
1/2 tsp. ginger  
1/8 tsp. mace  
1/2 tsp. salt  
2 c. evaporated milk  
4 egg yolks, beaten  
1-1/2 c. canned pumpkin  
1 tsp. grated orange rind  
2 tsp. gelatin, soaked in 1/4 c. cold water  
1 c. broken nut meats  
1 c. cream, whipped  
2 pastry shells, baked  
Toasted coconut  
Whipped cream for topping

Combine sugar, corn starch, spices and salt. Add the scalded milk and cook in double boiler until thick. Combine with the egg yolks and pumpkin. Add the orange rind and soaked gelatin and chill. Add the nuts and whipped cream. Freeze in refrigerator tray for three hours. Put into baked pastry shells, top with whipped cream, flavored with sugar and scatter the toasted coconut over top. Serves 8.

***Cranberry Relish.*** *Cranberry is a versatile berry, bringing color and flavor to many winter menus. As a salad, relish, pudding, cocktail or for use in pies, the cranberry has won a place of honor. Cranberry-Orange Relish, particularly good with all meats, hot or cold, is prepared without any cooking.*

## Cranberry-Orange Relish

1 lb. (4 c.) cranberries  
2 oranges  
2 c. sugar

Method: Put the cranberries through a meat grinder. Pare orange with a sharp knife; remove seeds and trim off the white membrane. Put the rind and pulp through the grinder and mix with sugar and berries. Let stand a few hours before serving. For future use, pour in glasses and cover with paraffin. Yield: 2 pints.

***You'll Like Pecan Cake.*** *Here is a spice cake, well filled with nuts, that is almost a meal in itself.*

## Pecan Cake

3/4 lb. butter  
2-2/3 c. brown sugar  
4-2/3 c. sifted cake flour  
1 T. cinnamon  
1 tsp. nutmeg  
1 tsp. cloves  
1 tsp. allspice  
2-1/2 tsp. baking powder  
1 c. cider  
1/2 c. molasses  
1 lb. seeded raisins  
6 eggs, beaten

1 lb. pecan meats

Cream butter and sugar, add flour sifted with rest of dry ingredients, alternating with the cider and molasses. Add beaten eggs, fruit and quartered nuts. Bake in loaf pan at 275 to 300 degrees for 2-1/2 hours.

## Helpful Hints from 1942

- Saucepans that have been burnt should never be filled with soda water, for, although this removes the burnt portion, it makes the saucepan liable to burn when it is used again. Instead, fill it with salt and water, and leave it for a few hours, then bring the water slowly to the boiling point. Then the burnt portion will come off readily.

- There are several causes for muffins sticking to the pan. It may be that the pans are not well greased. Or, there may be too much sugar in the recipe. Always use a tested recipe and measure accurately.

- To remove iodine spots, sponge with diluted ammonia solution, then wash in hot water. Or hold stain in steam from teakettle. Or sponge with wood alcohol. Stain is yellowish brown on unstarched material and blue on starched.

## Quote of the Week:

*“Even if I knew that tomorrow the world would go to pieces, I would still plant my apple tree.”*

~ Martin Luther