

The Robinson Table



Recipes from the places our ancestors came from

RECIPE ROOTS

About this book

Every chapter here begins with real records. The people, places and years come from public WikiTree profiles, starting from Robinson-27225. Where records show someone born in one place and later living in another, this book follows that move.

The dishes in the chapters are traditional foods from those places and eras, chosen from a curated collection. **They are not recorded family recipes.** They are the kind of meals families like these might have cooked, and a way to taste the world they left and the one they came to. *The family kitchen* is different: those recipes were written down by relatives, and appear here exactly as they were shared, each introduced by a page about the person who cooked it.

Dates of moves are approximate windows estimated from birth, death and children's birthplaces.

The text of 3 of 3 chapters was drafted in whole or in part by an open-weight model (gemma3:4b) and checked against those records before printing; the rest was assembled directly from the records. Every fact about the people comes straight from the records, not from the model, which wrote only about the food.

Where a WikiTree profile has a primary photo, it appears beside that person, credited to the profile it came from. Those photos belong to the people who uploaded them.

Passages under *How they wrote it* are quoted word for word from cookbooks of the period that are in the public domain in the United States. Spelling and measures are original, and sometimes surprising.

Add your own: a blank page after each chapter is a good place for the recipes your family really does pass down.

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A kitchen timeline

What was changing in kitchens during the years of the people in this book.

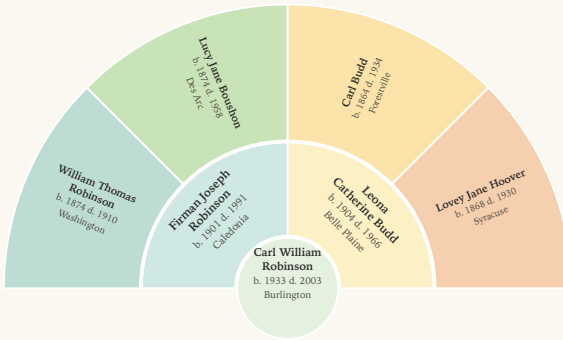
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|------|--|
| 1840 | German immigrants brought lager brewing, sausage-making and bakeries to American cities, especially across the Midwest. |
| 1849 | The California Gold Rush fed a boom in San Francisco restaurants and in sourdough bread, which gave prospectors a nickname. |
| 1870 | Refrigerated railroad cars let Chicago meatpackers ship fresh beef east, changing what ordinary families could buy. |
| 1896 | Fannie Farmer's 1896 Boston Cooking-School Cook Book popularised level measurements, so recipes became repeatable in a way that "a handful" never was. |
| 1906 | The Pure Food and Drug Act of 1906 brought the first national rules on food labelling in the United States. |
| 1917 | During the First World War the U.S. Food Administration urged households to save wheat, meat, sugar and fats, and cooks adapted their recipes. |
| 1920 | Electric refrigerators began entering American homes in the 1920s and became common by the 1940s, and the weekly shop slowly replaced daily marketing. |
| 1929 | In the Great Depression, thrift ruled the kitchen: beans, cornmeal and potatoes stretched meals, and cooks invented "mock" versions of dishes they could no longer afford. |
| 1942 | Wartime rationing in the United States limited sugar, meat, butter and canned goods, and families planted victory gardens. |

General background on food history, not facts about any one family.

CHAPTER 1

The Midwest to the American West

sometime between 1917 and 2003 · from Belle Plaine, Benton, the Midwest



Carl William Robinson, father: parents and grandparents

IN THE KITCHEN, IN THOSE YEARS

In the Great Depression, thrift ruled the kitchen: beans, cornmeal and potatoes stretched meals, and cooks invented "mock" versions of dishes they could no longer afford.

Wartime rationing in the United States limited sugar, meat, butter and canned goods, and families planted victory gardens.

Supermarkets, frozen foods and the first TV dinners, sold from 1953, changed how fast an ordinary weeknight meal could be made.



Leona Catherine Budd 1904–1966 · Budd-1260

grandmother



Firman Joseph Robinson 1901–1991 · Robinson-27274

grandfather



Carl William Robinson 1933–2003 · Robinson-27265

father

Records on WikiTree place Leona Catherine Budd (grandmother, born 1904), Firman Joseph Robinson (grandfather, born 1901) and Carl William Robinson (father, born 1933) in Belle Plaine, Benton at the start of this story, and later in Aberdeen, Grays Harbor. The move happened sometime between 1917 and 2003; the records don't say exactly when.

Families from the Midwest often prepared simple meals, reflecting the era's constraints. During the period from 1917 to 2003, kitchens adapted to periods of rationing, with ingredients like beans, cornmeal, and potatoes used to stretch meals. The kitchens of the time might have featured fried mush, chilled cornmeal slices, and served as a frontier breakfast. Chicken and noodles, a popular dish, were prepared with homemade egg noodles and rich chicken broth, often ladled over mashed potatoes. Apples were widely grown in the American West, and pies were a practical way to preserve them. Supermarkets, introduced from 1953, altered the pace of weeknight meals.

A TRADITIONAL DISH OF THE MIDWEST

Chicken and Noodles

Homemade egg noodles in rich chicken broth, traditionally ladled over mashed potatoes, a farm-table dish across Indiana and Ohio.

Serves 6 Time 2 hr Course Main

INGREDIENTS

- 1 whole chicken (about 1.5 kg)
- 2.5 litres water, 1 onion, 2 celery stalks, salt and pepper
- Noodles: 250 g flour, 2 eggs, ½ tsp salt, about 60 ml water
- Mashed potatoes to serve

METHOD

1. Simmer the chicken with the onion, celery and seasoning for 1 hour. Lift out, pick the meat and strain the broth.
2. Mix the flour, eggs, salt and just enough water to make a stiff dough. Roll very thin, rest 20 minutes, and cut into wide ribbons.
3. Bring the broth to a boil, drop in the noodles and simmer 10–12 minutes. Return the chicken.
4. Ladle over mashed potatoes.

A TRADITIONAL DISH OF THE MIDWEST

Cornmeal Mush (Fried)

Cooked cornmeal, chilled in a loaf pan and sliced, was fried. It served as a frontier breakfast, utilising readily available ingredients.

Serves 4–6

Time 30 min + chilling

Course Breakfast

INGREDIENTS

- 150 g cornmeal
- 750 ml water
- 1 tsp salt
- Butter or lard for frying
- Maple syrup

METHOD

1. Whisk the cornmeal into the cold salted water, bring to a boil, and cook 15 minutes, stirring.
2. Pour into a greased loaf pan and chill until firm.
3. Slice and fry in butter until crisp on both sides. Serve with syrup.

HOW THEY WROTE IT, IN 1920

Place in a saucepan

*Two cups of boiling water,
One teaspoon of salt,
Two-thirds cup of cornmeal.*

*Stir to prevent lumping and then cook slowly for one-half hour. Now
rinse a bread pan with cold water and turn in the mush. Let mould for
twenty-four hours, then cut in one-half inch slices. Dip in flour and fry
brown in hot fat.*

"FRIED MUSH," *Mrs. Wilson's Cook Book*, Mary A. Wilson, 1920. Project Gutenberg #17438; in the public domain in the United States.

IN A RECIPE LAYOUT

Restructured by an open-weight model (gemma3:4b) and checked against the original: every ingredient and quantity is in the text above, and nothing was added. Not kitchen-tested.

Ingredients

- two cups of boiling water
- one teaspoon of salt
- two-thirds cup of cornmeal

Method

1. Place in a saucepan.
2. Stir to prevent lumping.
3. Cook slowly for one-half hour.
4. Rinse a bread pan with cold water.
5. Turn in the mush.
6. Let mould for twenty-four hours.
7. Cut in one-half inch slices.

AN AMERICAN CLASSIC

Double-Crust Apple Pie

Apples were widely grown in the American colonies, and pie was a practical way to preserve them. The recipe produced a double-crust pie.

Serves 8

Time 1 hr 30

Course Dessert

INGREDIENTS

- Pastry for a double-crust 23 cm pie
- 1 kg tart apples, peeled and sliced
- 100 g sugar
- 2 tbsp flour
- 1 tsp cinnamon
- 1 tbsp butter
- 1 egg, beaten

METHOD

1. Toss the apples with sugar, flour and cinnamon.
2. Fill the lined pie plate, dot with butter, top with the second crust, crimp, vent, and brush with egg.
3. Bake at 200°C / 400°F for 20 minutes, then 180°C / 350°F for 35 minutes, until bubbling.

HOW THEY WROTE IT, IN 1916

Make a rich crust of half a pound of butter, a pound of flour, and a pinch of salt. Work with the fingers until it is like meal, and add ice-water to mix. Roll out, pat into shape, and line a pie-tin with the crust. Peel, core, and cut up good cooking apples, fill the pie, dot with butter, sprinkle with sugar and spice, cover with the other crust and bake. Sprinkle with powdered sugar before serving.

"APPLE PIE," *The Myrtle Reed Cook Book*, Myrtle Reed, 1916. Project Gutenberg #37680; in the public domain in the United States.

IN A RECIPE LAYOUT

Restructured by an open-weight model (gemma3:4b) and checked against the original: every ingredient and quantity is in the text above, and nothing was added. Not kitchen-tested.

Ingredients

- half a pound of butter
- a pound of flour
- a pinch of salt
- good cooking apples
- butter
- sugar
- spice
- powdered sugar

Method

1. Work with the fingers until it is like meal.
2. Add ice-water to mix.
3. Roll out the crust.
4. Pat into shape.
5. Line a pie-tin with the crust.
6. Peel, core, and cut up good cooking apples.
7. Fill the pie, dot with butter, sprinkle with sugar and spice.
8. Cover with the other crust.
9. Sprinkle with powdered sugar before serving.

Note: The original gives no oven temperature or baking time.

CHAPTER 2

The Mid-Atlantic to the Midwest

sometime between 1820 and 1916 · from Pennsylvania, United States, the Mid-Atlantic



Carl Budd, great-grandfather: parents and grandparents

IN THE KITCHEN, IN THOSE YEARS

German immigrants brought lager brewing, sausage-making and bakeries to American cities, especially across the Midwest.

Refrigerated railroad cars let Chicago meatpackers ship fresh beef east, changing what ordinary families could buy.

Fannie Farmer's 1896 Boston Cooking-School Cook Book popularised level measurements, so recipes became repeatable in a way that "a handful" never was.

	<u>Mary Pickering</u> 1804–1883 · <u>Pickering-749</u>	<i>4x great-grandmother</i>
	<u>Mary M Millard</u> 1811–1881 · <u>Millard-2038</u>	<i>3x great-grandmother</i>
	<u>Amanda Amelia Phelps</u> 1814–1894 · <u>Phelps-5163</u>	<i>3x great-grandmother</i>
	<u>Emma Eugenia Messenger</u> 1854–1900 · <u>Messenger-850</u>	<i>2x great-grandmother</i>
	<u>William Nelson Jones</u> 1847–1916 · <u>Jones-59319</u>	<i>2x great-grandfather</i>
	<u>Francis Orson Messenger</u> 1826–1909 · <u>Messenger-828</u>	<i>3x great-grandfather</i>
	<u>Elizabeth Jane Waterman</u> 1833–1916 · <u>Waterman-1960</u>	<i>3x great-grandmother</i>
	<u>Carl Budd</u> 1864–1934 · <u>Budd-1261</u>	<i>great-grandfather</i>

Records on WikiTree place Mary Pickering (4x great-grandmother, born 1804), Mary M Millard (3x great-grandmother, born 1811), Amanda Amelia Phelps (3x great-grandmother, born 1814) and 5 other relatives in Pennsylvania, United States at the start of this story, and later in Wisconsin, United States. The move happened sometime between 1820 and 1916; the records don't say exactly when.

Families from the Mid-Atlantic, travelling westward to the Midwest between 1820 and 1916, often relied on ingredients readily available in Pennsylvania. Buckwheat, a common crop, produced pancakes, a winter staple. Apples, plentiful in the region, were baked into dumplings, a Pennsylvania Dutch favourite. Kitchens of the time might have featured a pot pie, a stew with square noodles, reflecting the influence of German immigration and the changing availability of foods. Refrigerated railroad cars allowed for the shipment of fresh beef, altering family diets. Fannie Farmer's work standardised measurement, making recipes more reliable.

A TRADITIONAL DISH OF THE MID-ATLANTIC

Buckwheat Pancakes

Buckwheat pancakes were a winter staple in Pennsylvania, utilising a locally grown crop. The simple recipe relied on readily available ingredients, reflecting the practicality of the era.

Serves 4 Time 25 min Course Breakfast

INGREDIENTS

- 120 g buckwheat flour
- 60 g plain flour
- 1 tsp baking powder
- ½ tsp salt
- 1 egg
- 300 ml buttermilk
- 2 tbsp melted butter
- Butter for the pan; maple syrup

METHOD

1. Whisk the flours, baking powder and salt. In another bowl beat the egg, buttermilk and melted butter.
2. Stir the wet into the dry until just combined.
3. Cook ladlefuls on a buttered griddle, 2 minutes a side. Serve with maple syrup.

HOW THEY WROTE IT, IN 1840

Take a quart of buckwheat meal, mix with it a tea-spoonful of salt, and add a handful of Indian meal. Pour a large table-spoonful of the best brewer's yeast into the centre of the meal. Then mix it gradually with cold water till it becomes a batter. Cover it, put it in a warm place and set it to rise; it will take about three hours. When it is quite light, and covered with bubbles, it is fit to bake. Put your griddle over the fire, and let it get quite hot before you begin. Grease it well with a piece of butter tied in a rag. Then dip out a large ladle full of the batter and bake it on the griddle; turning it with a broad wooden paddle. Let the cakes be of large size, and even at the edges. Ragged edges to batter cakes look very badly. Butter them as you take them off the griddle. Put several on a plate, and cut them across in six pieces.

Grease the griddle anew, between baking each cake.

If your batter has been mixed over night and is found to be sour in the morning, melt in warm water a piece of pearl-ash the size of a grain of corn, or a little larger; stir it into the batter; let it set half an hour, and then bake it. The pearl-ash will remove the sour taste, and increase the lightness of the cakes.

"BUCKWHEAT CAKES," *Directions for Cookery, in its Various Branches*, Eliza Leslie, 1840. Project Gutenberg #9624; in the public domain in the United States.

IN A RECIPE LAYOUT

Restructured by an open-weight model (gemma3:4b) and checked against the original: every ingredient and quantity is in the text above, and nothing was added. Not kitchen-tested.

Ingredients

- a quart of buckwheat meal
- a tea-spoonful of salt
- a handful of Indian meal
- a large table-spoonful of the best brewer's yeast
- cold water
- a piece of butter tied in a rag
- a large ladle full of the batter
- a piece of pearl-ash the size of a grain of corn

Method

1. Mix the buckwheat meal with a tea-spoonful of salt.
2. Add a handful of Indian meal to the mixture.
3. Pour a large table-spoonful of the best brewer's yeast into the centre of the meal.
4. Gradually mix it with cold water till it becomes a batter.
5. Cover it and put it in a warm place to set to rise.
6. Dip out a large ladle full of the batter and bake it on the griddle.
7. Turn the cakes with a broad wooden paddle until they are quite light and covered with bubbles.

Note: The original gives no oven temperature.

A TRADITIONAL DISH OF THE MID-ATLANTIC

Baked Apple Dumplings

Whole apples wrapped in pastry and baked in syrup, a Pennsylvania Dutch favourite.

Serves 6

Time 1 hr 15

Course Dessert

INGREDIENTS

- 6 small tart apples, peeled and cored
- Pastry for a double-crust pie, rolled into six squares
- 6 tbsp brown sugar and 1 tsp cinnamon, mixed
- 30 g butter
- Syrup: 200 g sugar, 250 ml water, 1 tbsp butter, ½ tsp cinnamon

METHOD

1. Heat the oven to 190°C / 375°F. Stand each apple on a pastry square, fill the core with the sugar mixture and a dot of butter.
2. Bring the corners up around the apple, pinch to seal, and set in a baking dish.
3. Simmer the syrup ingredients for 3 minutes and pour around (not over) the dumplings.
4. Bake 45 minutes, basting once, until golden and the apples are tender.

HOW THEY WROTE IT, IN 1840

Take large fine juicy apples. Pare them, and extract the cores without dividing the apple. Fill each hole with brown sugar, and some chips of lemon peel. Also squeeze in some lemon juice. Or you may fill the cavities with raspberry jam, or with any sort of marmalade. Have ready a paste, made in the proportion of a pound of suet, chopped as fine as possible, to two pounds and a half of sifted flour, well mixed, and wetted with as little water as possible. Roll out the paste to a moderate thickness, and cut it into circular pieces, allowing two pieces to each dumpling. Lay your apple on one piece, and put another piece on the top, closing the paste round the sides with your fingers, so as to cover the apple entirely. This is a better way than gathering up the paste at one end, as the dumpling is less liable to burst. Boil each dumpling in a small coarse cloth, which has first been dipped in hot water. There should always be a set of cloths kept for the purpose. Tie them tightly, leaving a small space for the dumpling to swell. Plaster a little flour on the inside of each tying place to prevent the water from getting in. Have ready a pot of boiling water. Put in the dumplings and boil them from three quarters to an hour. Send them to table hot in a covered dish. Do not take them up till a moment before they are wanted.

Eat them with cream and sugar, or with butter and sugar. ...

"APPLE DUMPLINGS," *Directions for Cookery, in its Various Branches*, Eliza Leslie, 1840. Project Gutenberg #9624; in the public domain in the United States.

A TRADITIONAL DISH OF THE MID-ATLANTIC

Pennsylvania Dutch Chicken Pot Pie

In Pennsylvania Dutch country, "pot pie" is a stew with square noodles, not a pastry-topped pie.

Serves 6

Time 1 hr 45

Course Main

INGREDIENTS

- 1 whole chicken (about 1.5 kg)
- 2 potatoes, cubed
- 1 onion and 2 celery stalks, chopped
- Parsley, salt and pepper
- Dough: 250 g flour, 1 egg, 60 ml water, ½ tsp salt

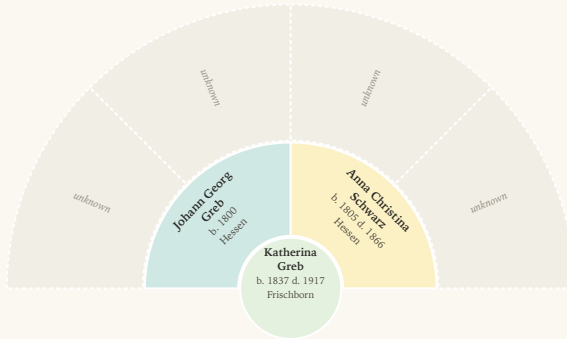
METHOD

1. Simmer the chicken with the onion and celery in water to cover for 1 hour. Lift out, pick the meat, and keep the broth.
2. Mix the dough, roll very thin and cut into 4 cm squares.
3. Bring the broth to a boil with the potatoes. Drop in the squares, one by one, and simmer 15 minutes.
4. Return the chicken, add parsley, season and serve.

CHAPTER 3

Germany to the Mid-Atlantic

sometime between 1853 and 1864 · from Frischborn, Lauterbach, Germany



Katherina Greb, 2x great-grandmother: parents and grandparents

IN THE KITCHEN, IN THOSE YEARS

German immigrants brought lager brewing, sausage-making and bakeries to American cities, especially across the Midwest.

Chemical leavening, first baking soda and then baking powder, spread through home kitchens and made quick breads and cakes possible without yeast.

Refrigerated railroad cars let Chicago meatpackers ship fresh beef east, changing what ordinary families could buy.



Records on WikiTree place Katherina Greb (2x great-grandmother, born 1837) in Frischborn, Lauterbach at the start of this story, and later in Forestville, Chautauqua. The move happened sometime between 1853 and 1864; the records don't say exactly when.

Families from Germany, arriving between 1853 and 1864, often brought new foods to the Mid-Atlantic. Kitchens of the time might have featured dishes like rouladen, braised beef rolled with bacon and seasoned with gravy. Spätzle, small egg dumplings, were also common, particularly from Swabia. The spread of chemical leavening allowed for quick breads and cakes. Refrigerated railroad cars enabled the transportation of fresh meat, changing what families could purchase. Sometimes, Pennsylvania German scrapple, made from pork and cornmeal, was prepared.

A TRADITIONAL DISH OF GERMANY

Rouladen

Rouladen were a typical German Sunday dish, consisting of thinly sliced beef rolled around bacon, onion and pickle, and braised in gravy.

Serves 4

Time 2 hr

Course Main

INGREDIENTS

- 8 thin slices beef round (about 800 g)
- 2 tbsp mustard
- 4 slices bacon, halved
- 1 onion, sliced
- 2 pickles, cut in strips
- 2 tbsp oil
- 500 ml beef stock
- Salt and pepper

METHOD

1. Spread each slice with mustard, season, and lay on a half-slice of bacon, some onion and a strip of pickle. Roll up and tie or pin.
2. Brown the rolls in oil in a heavy pot. Add the stock, cover and simmer gently 1½ hours until tender.
3. Lift out the rolls and reduce the gravy; thicken with a little flour paste if you like. Serve with potatoes or red cabbage.

A TRADITIONAL DISH OF GERMANY

Spätzle

Little hand-shaped egg dumplings from Swabia and the south.

Serves 4

Time 30 min

Course Side

INGREDIENTS

- 300 g plain flour
- 3 eggs
- 120 ml water or milk
- 1 tsp salt
- Pinch of nutmeg
- 2 tbsp butter

METHOD

1. Beat the flour, eggs, liquid, salt and nutmeg to a thick, elastic batter. Rest 10 minutes.
2. Press or scrape the batter in small pieces into simmering salted water. They are done when they float.
3. Lift out, drain, and toss in hot butter.

A TRADITIONAL DISH OF THE MID-ATLANTIC

Scrapple

A Pennsylvania German way to use every part of the hog at butchering time: pork and broth thickened with cornmeal, set in a pan, sliced and fried.

Serves 8

Time 2 hr + chilling

Course Breakfast

INGREDIENTS

- 450 g pork shoulder or scraps
- 1 litre water
- 150 g cornmeal
- 40 g buckwheat flour (optional)
- 1½ tsp salt
- 1 tsp ground sage
- ½ tsp black pepper
- ¼ tsp thyme
- Butter or lard for frying

METHOD

1. Simmer the pork in the water for 1½ hours until very tender. Lift out and shred finely; keep the broth.
2. Return 750 ml of broth to the pot. Whisk in the cornmeal, buckwheat flour and seasonings and cook, stirring, for 30 minutes until very thick.
3. Stir in the pork, pour into a greased loaf pan and chill overnight until firm.
4. Slice 1 cm thick and fry in butter until crisp and brown on both sides.

HOW IT WAS WRITTEN DOWN

1/2 lb. chopped raw meat (beef or pork)

1-1/4 teaspoons salt

1/8 teaspoon pepper

1 cup corn meal

1 medium onion chopped

1-1/4 qts. water

Brown onion slowly in a little fat. Add meat, seasoning and water. Cook at simmering point 20 minutes. Add to corn meal and boil for 1 hour.

Turn into a mold, cool, cut in slices and fry in fat until brown. Serve with gravy or tomato sauce.

"SCRAPPLE," *Pennsylvania Dutch Cooking*, Anonymous (undated). Project Gutenberg #26558; in the public domain in the United States.

IN A RECIPE LAYOUT

Reformatted from the receipt above: the wording is the original's.

Ingredients

- 1/2 lb. chopped raw meat (beef or pork)
- 1-1/4 teaspoons salt
- 1/8 teaspoon pepper
- 1 cup corn meal
- 1 medium onion chopped
- 1-1/4 qts. water

Method

1. Brown onion slowly in a little fat.
2. Add meat, seasoning and water.
3. Cook at simmering point 20 minutes.
4. Add to corn meal and boil for 1 hour.
5. Turn into a mold, cool, cut in slices and fry in fat until brown.
6. Serve with gravy or tomato sauce.

PART TWO

The family kitchen

Recipes written down by the family, shown as they were shared. They are arranged by cook, oldest first, each cook introduced by a page of their own; the indices at the back find a recipe by its kind or by its cook.

FROM THE KITCHEN OF

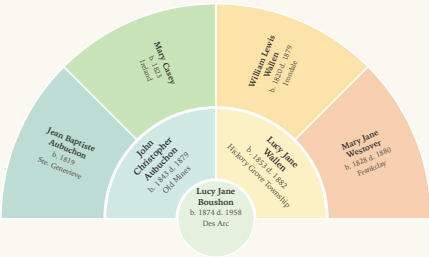
Lucy Jane Boushon

1874–1958 · great-grandmother · Boushon-120



Photo: WikiTree photo page,
profile Boushon-120

Born in 1874 in Des Arc, Iron, to John Christopher Aubuchon and Lucy Jane Wallen. Died in 1958 in Bellevue Township, Washington, aged 84.



IN THEIR TIME

Fannie Farmer's 1896 Boston Cooking-School Cook Book popularised level measurements, so recipes became repeatable in a way that "a handful" never was.

The Pure Food and Drug Act of 1906 brought the first national rules on food labelling in the United States.

During the First World War the U.S. Food Administration urged households to save wheat, meat, sugar and fats, and cooks adapted their recipes.

FROM THE KITCHEN OF LUCY JANE BOUSHON

Banana Bread

BREADS & BREAKFAST

SHARED BY Azure Robinson

INGREDIENTS

- 1/3 Cup butter softened
- 1 1/4 Cups (sugar) Sweetener
- 2 eggs
- 4 Ripe bananas mashed
- 1 Cup Sour cream
- 1 Tsp Vanilla extract
- 2 1/2 Cups Flour
- 1 Tsp Cinnamon
- 2 Tsp baking soda
- 1/2 Tsp Salt

DIRECTIONS

Flour, cinnamon, baking soda and salt: mix + set aside

Cream Butter - Add sugar - Add eggs beating after each

Add sour cream, bananas, vanilla = combine

Add flour, salt, cinn, B. soda - combine

325°. 2 loaf pans. 1 hr = toothpick-clean.

BANANA Bread 325°

2 LOAF PANS

1 hr = Tooth Pick - clean

1/3 cup butter softened

1 1/4 cups (sugar) Sweetener

2 eggs

4 Ripe BANANAS MASHed

1 cup Sour Cream

1 Tsp VANILLA extract

2 1/2 cups Flour

1 Tsp CINNAMON

Mix + set aside

2 Tsp BAKING SODA

1/2 TSP SALT

Cream Butter - Add Sugar - Add eggs beating
After each

ADD Sour Cream, BANANAS, VANILLA = combine

ADD Flour, SALT, CINN, B. Soda - combine

The original, as scanned.

FROM THE KITCHEN OF

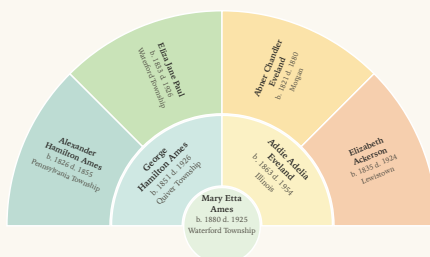
Mary Etta Ames

1880–1925 · great-grandmother · Ames-1948



Tumwater, Thurston,
Washington, USA · 1900
Photo: WikiTree photo page,
profile Ames-1948

Born in 1880 in Waterford Township, Fulton, to George Hamilton Ames and Addie Adelia Eveland. Died in 1925 in Olympia, Thurston, aged 44.



IN THEIR TIME

Refrigerated railroad cars let Chicago meatpackers ship fresh beef east, changing what ordinary families could buy.

Fannie Farmer's 1896 Boston Cooking-School Cook Book popularised level measurements, so recipes became repeatable in a way that "a handful" never was.

The Pure Food and Drug Act of 1906 brought the first national rules on food labelling in the United States.

FROM THE KITCHEN OF MARY ETTA AMES

Ginger Bread Cookies

COOKIES & CANDY

SHARED BY Azure Robinson

INGREDIENTS

- 2 Tablespoons White sugar
- 2 1/4 Flour
- 2 Teaspoons Ground Ginger
- 1 Teaspoon baking soda
- 3/4 Teaspoon Cinnamon
- 1/2 Teaspoon Cloves
- 1/4 Teaspoon Salt
- 3/4 cup Margarine, softened
- 1 Cup White sugar
- 1 Lg egg
- 1/4 cup Molasses
- 1 TBLS Water

DIRECTIONS

Preheat. Set aside 2 TBLS sugar in small bowl

Sift: Flour, ginger, B. Soda, cinnamon, cloves & salt

Cream: Butter, sugar = until light + fluffy. Beat in egg.

Stir in: molasses & water - Let set 40 to 50 min.

Shape into 24 walnut sized balls -

Roll in sugar

Place 2" apart on ungreased sheet - Flatten slightly

Cool on sheet 5" After Baking 8 - 10 min

Transfer to wire rack

350°. *Flour hands or gloves. ("Butter" is written above "Margarine" in the ingredients.)*

	Ginger bread cookies
	2 Table Spoons White sugar
	2 1/4 Flour
	2 Teaspoons Ground Ginger
	1 Teaspoon Baking soda
	3/4 Teaspoon Cinnamon
350°	1/2 Teaspoon Cloves
	1/4 Teaspoon Salt
	3/4 cup ^{Butter} Margarine, Softened
	1 Cup White sugar
	1 Lg egg
	1/4 cup Molasses
	1 TBLs Water
	Preheat Set Aside 2 TBLs sugar in small bowl
	SIFT: Flour, ginger B. Soda, Cinnamon, cloves + SALT
	CREAM: Butter, sugar = UNTIL LIGHT + FLUFFY. Beat in Egg.
	Stir in: molasses + water - Let set 40 to 50 min.
Flour hands or cloves	SHAPE INTO 24 WALNUT SIZED BALLS -
	Roll in sugar
	Place 2" APART on ungreased sheet - Flatten slightly
	COOL ON SHEET 5" AFTER BAKING 8-10 MIN
	TRANSFER to wire rack

The original, as scanned.

FROM THE KITCHEN OF

Lucy Amanda Jones

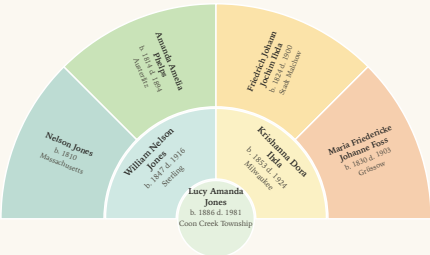
1886–1981 · great-grandmother · Jones-67676



Lucy Amanda Neil · Centralia,
Lewis, Washington, USA ·
1975

Photo: WikiTree photo page,
profile Jones-67676

Born in 1886 in Coon Creek Township, Lyon, to
William Nelson Jones and Krishanna Dora Ihda.
Died in 1981 in Centralia, Lewis, aged 94.



IN THEIR TIME

Electric refrigerators began entering American homes in the 1920s and became common by the 1940s, and the weekly shop slowly replaced daily marketing.

In the Great Depression, thrift ruled the kitchen: beans, cornmeal and potatoes stretched meals, and cooks invented "mock" versions of dishes they could no longer afford.

Wartime rationing in the United States limited sugar, meat, butter and canned goods, and families planted victory gardens.

FROM THE KITCHEN OF LUCY AMANDA JONES

Waffles

BREADS & BREAKFAST

SHARED BY Azure Robinson

INGREDIENTS

- 2 1/4 C Flour
- 1/4 C sugar
- 1 T baking pwd
- 3/4 t salt
- 2 cups milk
- 1/2 C butter un-
- 2 Lg eggs
- 2 t vanilla

DIRECTIONS

Combine flour, sugar, bp & salt - in bowl.

Whisk together milk, melted butter, eggs & vanilla

Stir all together until just combined

Waffles

2 $\frac{1}{4}$ C Flour

$\frac{1}{4}$ C Sugar

1 T baking Pwd

$\frac{3}{4}$ t SALT

2 cups milk

$\frac{1}{2}$ C butter UN-

2 Lg eggs

2 t VANILLA

Combine, Flour, Sugar bP. & SALT - in
BOWL.

Whisk Together Milk Melted butter
eggs & VANILLA

Stir all together until just combined

The original, as scanned.

How they wrote it, in 1891

2 cups sifted flour, 1-1/2 cups milk, 2 eggs, 2 tablespoons melted butter,
1 teaspoon baking powder.

"Waffles," *The Cookery Blue Book*, First Unitarian Society of San Francisco, 1891.
Project Gutenberg #26374; in the public domain in the United States.

IN A RECIPE LAYOUT

Restructured by an open-weight model (gemma3:4b) and checked against the original: every ingredient and quantity is in the text above, and nothing was added. Not kitchen-tested.

Ingredients

- cups sifted flour
- 1-1/2 cups milk
- eggs
- tablespoons melted butter
- teaspoon baking powder

Method

1. Sift the flour.

FROM THE KITCHEN OF

Leona Catherine Budd

1904–1966 · grandmother · Budd-1260

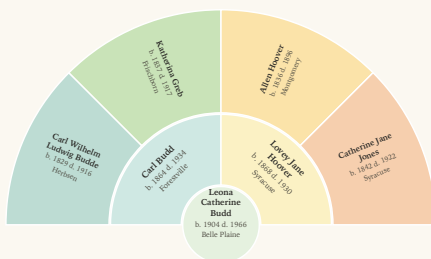


Leona Catherine (Budd)
Robinson

Photo: WikiTree photo page,
profile Budd-1260

Born in 1904 in Belle Plaine, Benton, to Carl Budd and Lovey Jane Hoover. Died in 1966 in Aberdeen, Grays Harbor, aged 62.

Their move from the Midwest to the American West is in Chapter 1.



IN THEIR TIME

Electric refrigerators began entering American homes in the 1920s and became common by the 1940s, and the weekly shop slowly replaced daily marketing.

In the Great Depression, thrift ruled the kitchen: beans, cornmeal and potatoes stretched meals, and cooks invented "mock" versions of dishes they could no longer afford.

Wartime rationing in the United States limited sugar, meat, butter and canned goods, and families planted victory gardens.

FROM THE KITCHEN OF LEONA CATHERINE BUDD

Chocolate Pudding

CAKES, PIES & DESSERTS

Make 7 Ramekins

SHARED BY Azure Robinson

INGREDIENTS

- 1 Cup Sugar
- 1/2 Cup Cocoa
- 3 T Cornstarch
- 3/4 t Salt
- Add:
- 2 1/2 cups Whole milk
- 3/4 Cup Heavy Cream
- 1 Lg egg Lightly Beaten
- Remove From Heat, Add in:
- 2 T unsalted Butter
- 2 T Vanilla

DIRECTIONS

Mix together in Sauce Pan

Mix well + Whisk over Med Heat until Thick - About 10 min

Mix until Smooth

CHOCOLATE Pudding

1 cup sugar \

1/2 cup COCOA

3 T CORNSTARCH

3/4 t SALT /

MIX TOGETHER IN SAUCEPAN

Add:

2 1/2 cups WHOLE MILK \

3/4 cup HEAVY CREAM

1 Lg egg LIGHTLY BEATEN,

MIX WELL + WHISK
OVER MED HEAT UNTIL
THICK - ABOUT 10 MIN

Remove FROM HEAT, ADD IN:

2 T UNSALTED BUTTER

2 T VANILLA /

MIX UNTIL SMOOTH

MAKE 7 RAMIKINS

The original, as scanned.

How they wrote it, in 1891

1 pint milk, 3 sticks grated chocolate, boil until thick, then set away to cool, 5 eggs, whites and yolks beaten separately, 3 tablespoons sugar, beat sugar light with the yolks, and to this add 1 cup cracker flour, 1 teaspoon vanilla, and the whites, last. Put all this in the chocolate, and let boil one and a half hours in a well-buttered form. Serve with whipped cream.

"Chocolate Pudding," *The Cookery Blue Book*, First Unitarian Society of San Francisco, 1891. Project Gutenberg #26374; in the public domain in the United States.

FROM THE KITCHEN OF

Alice Hester Harrison

1913–1996 · grandmother · *Harrison-14231*



Alice Hester Peasley · 1938
Photo: WikiTree photo page,
profile Harrison-14231

Born in 1913 in Maple Falls, Whatcom, to George Ferris Anderson and Lucy Amanda Jones. Died in 1996 in Centralia, Lewis, aged 83.



IN THEIR TIME

Electric refrigerators began entering American homes in the 1920s and became common by the 1940s, and the weekly shop slowly replaced daily marketing.

Wartime rationing in the United States limited sugar, meat, butter and canned goods, and families planted victory gardens.

Supermarkets, frozen foods and the first TV dinners, sold from 1953, changed how fast an ordinary weeknight meal could be made.

FROM THE KITCHEN OF ALICE HESTER HARRISON

Cream of Celery Soup

SOUPS & STEWS

SHARED BY Azure Robinson

INGREDIENTS

- 1/4 C Butter
- 1 sm yellow onion (approx 1 cup)
- 2 C Celery
- 1 lg clove garlic - minced
- All chopped fine
- 1 1/2 C chicken broth
- 1 1/2 Cups whole milk - or use pt Cream for thicker and tastier
- 1 t salt
- 1/2 t sugar (or substitute)
- Pepper to taste 1/8 t Recommended

DIRECTIONS

Melt the butter and cook onions, celery until translucent, adding in the garlic the last couple of min.

Add chicken broth (reserve 1/4 cup) and milk - simmer - reduce to med heat -

Add remaining ingredients and simmer uncovered for 15 min

Mix flour & reserved chicken broth and add to soup and stir and cook for another few minutes until thickened.

Cream of Celery soup.

1/4 c Butter

1 sm yellow onion (approx. 1 cap)

2 c Celery

1 lg clove garlic - minced

All Chopped fine

1 1/2 c chicken broth

1 1/2 caps whole milk - or use pt

Cream for thickening and
taster

1 t salt

1/2 t sugar (or substitute)

Pepper to taste 1/8t Recommended

Melt the Butter and cook, onions
Celery, until translucent, adding
in the garlic the last couple of
min.

add chicken Broth (Reserve 1/4 cap)

and milk - simmer - reduce
to med heat -

add remaining ingredients and
simmer uncovered for 15 min

mix flour + reserved Chicken Broth

and add to soup and stir and
cook for another few minutes until
thickened.

The original, as scanned.

How they wrote it, in 1891

4 teacups of chopped celery, 1 quart of milk; boil celery soft (saving water it is boiled in); rub celery through fine sieve; mix celery and milk. Take 1 heaping tablespoonful of flour, 1 even tablespoonful of butter, 1 scant teaspoonful of salt. If desired, can boil celery in the morning, then about half an hour before dinner take milk, flour, butter, salt and celery and boil together, stirring constantly so it will cook evenly. When the consistency of cream, it is ready for use.

"Cream of Celery Soup," *The Cookery Blue Book*, First Unitarian Society of San Francisco, 1891. Project Gutenberg #26374; in the public domain in the United States.

IN A RECIPE LAYOUT

Restructured by an open-weight model (gemma3:4b) and checked against the original: every ingredient and quantity is in the text above, and nothing was added. Not kitchen-tested.

Ingredients

- teacups of chopped celery
- quart of milk
- heaping tablespoonful of flour
- even tablespoonful of butter
- scant teaspoonful of salt

Method

1. Boil celery soft.
2. Rub celery through fine sieve.
3. Mix celery and milk.
4. Take 1 heaping tablespoonful of flour.
5. Rub 1 even tablespoonful of butter through.
6. Add 1 scant teaspoonful of salt.
7. Boil celery, milk, flour, butter, and salt together.

FROM THE KITCHEN OF

Frances (Peasley) Robinson

mother · *Peasley-221*



Photo: WikiTree profile
Peasley-221

Child of Francis Lynden Peasley and Alice Hester Harrison.



FROM THE KITCHEN OF FRANCES (PEASLEY) ROBINSON

Coleslaw

SIDES, SALADS & DIPS

SHARED BY Azure Robinson

INGREDIENTS

- 8 Cups chopped cabbage (finely)
- 1/4 C Carrot
- 2 1/2 T minced onion
- 1/2 C Mayonnaise
- 1/3 C Sugar
- 1/4 C Whole milk
- 1/4 C Butter milk
- 2 T Lemon juice
- 1 1/2 T Apple cider vinegar
- 1/2 t Salt
- 1/8 t Pepper

Coleslaw

8 cups Chopped Cabbage (Finely)

$\frac{1}{4}$ c Carrot

$2\frac{1}{2}$ T Minced Onion

$\frac{1}{2}$ c Mayonnaise

$\frac{1}{3}$ c Sugar

$\frac{1}{4}$ c Whole Milk

$\frac{1}{4}$ c Butter Milk

2 T Lemon Juice

$1\frac{1}{2}$ T Apple Cider Vinegar

$\frac{1}{2}$ t Salt

$\frac{1}{8}$ t Pepper

The original, as scanned.

FROM THE KITCHEN OF FRANCES (PEASLEY) ROBINSON

Soft Oatmeal Cookies w/ Choc Chips

COOKIES & CANDY

SHARED BY Azure Robinson

INGREDIENTS

- 1 1/2 C Flour
- 1 t Cinnamon
- 1 t baking soda
- 1 t Salt
- 1 C Butter softened (unsalted)
- 1 C Packed brown sugar
- 1/2 C White sugar
- 2 Lg eggs (room temp)
- 1 T Molasses
- 2 t Vanilla
- 3 C Oats
- (1 3/4 Cup semisweet choc chips)
- (Raisins)

DIRECTIONS

Whisk dry ingredients, set aside

Beat butter till smooth & creamed

Add sugars, beat

Add eggs, molasses & vanilla

Add dry ingredients

Refrigerate before baking 350° 13-15 min

SOFT OATMEAL COOKIES
w/ choc chips

~~#1~~ 1 1/2 C FLOUR
1 t CINNAMON
1 t BAKING SODA
1 t SALT
1 C BUTTER SOFTENED (UNSALTED)
1 C PACKED BROWN SUGAR
1/2 C WHITE SUGAR
2 Lg EGGS (ROOM TEMP)
1 T MOLASSES
2 t VANILLA
3 C OATS
(1 3/4 Cup SEMISWEET CHOC CHIPS)
(RAISINS)

WHISK DRY INGREDIENTS, SET ASIDE

BEAT BUTTER TILL SMOOTH & CREAMED

ADD SUGARS, BEAT

ADD EGGS MOLASSES & VANILLA

ADD DRY INGREDIENTS

REFRIGERATE BEFORE BAKING 350° 13-15 MIN

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The people in this book

- [Leona Catherine Budd](https://www.wikitree.com/wiki/Budd-1260), grandmother (1904–1966)
[wikitree.com/wiki/Budd-1260](https://www.wikitree.com/wiki/Budd-1260)
- [Firman Joseph Robinson](https://www.wikitree.com/wiki/Robinson-27274), grandfather (1901–1991)
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- [Carl William Robinson](https://www.wikitree.com/wiki/Robinson-27265), father (1933–2003)
[wikitree.com/wiki/Robinson-27265](https://www.wikitree.com/wiki/Robinson-27265)
- [Mary Pickering](https://www.wikitree.com/wiki/Pickering-749), 4x great-grandmother (1804–1883)
[wikitree.com/wiki/Pickering-749](https://www.wikitree.com/wiki/Pickering-749)
- [Mary M Millard](https://www.wikitree.com/wiki/Millard-2038), 3x great-grandmother (1811–1881)
[wikitree.com/wiki/Millard-2038](https://www.wikitree.com/wiki/Millard-2038)
- [Amanda Amelia Phelps](https://www.wikitree.com/wiki/Phelps-5163), 3x great-grandmother (1814–1894)
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- [Emma Eugenia Messenger](https://www.wikitree.com/wiki/Messenger-850), 2x great-grandmother (1854–1900)
[wikitree.com/wiki/Messenger-850](https://www.wikitree.com/wiki/Messenger-850)
- [William Nelson Jones](https://www.wikitree.com/wiki/Jones-59319), 2x great-grandfather (1847–1916)
[wikitree.com/wiki/Jones-59319](https://www.wikitree.com/wiki/Jones-59319)
- [Francis Orson Messenger](https://www.wikitree.com/wiki/Messenger-828), 3x great-grandfather (1826–1909)
[wikitree.com/wiki/Messenger-828](https://www.wikitree.com/wiki/Messenger-828)
- [Elizabeth Jane Waterman](https://www.wikitree.com/wiki/Waterman-1960), 3x great-grandmother (1833–1916)
[wikitree.com/wiki/Waterman-1960](https://www.wikitree.com/wiki/Waterman-1960)
- [Carl Budd](https://www.wikitree.com/wiki/Budd-1261), great-grandfather (1864–1934)
[wikitree.com/wiki/Budd-1261](https://www.wikitree.com/wiki/Budd-1261)
- [Katherina Greb](https://www.wikitree.com/wiki/Greb-43), 2x great-grandmother (1837–1917)
[wikitree.com/wiki/Greb-43](https://www.wikitree.com/wiki/Greb-43)

Relationships are stated from the profile of [Robinson-27225](https://www.wikitree.com/wiki/Robinson-27225): "grandmother" means that person's grandmother, and so on. Names and IDs link to the people's WikiTree profiles.

Genealogical data from WikiTree, the free shared family tree. Recipe pantry and book generator: Recipe Roots, open source.