

**HOME
DEPARTMENT
COOK BOOK**

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Home Department Cook Book by Mrs. Herbert A. Barker & Miss Helen S. Whitney

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MRS. HERBERT A. BARKER & MISS HELEN S. WHITNEY

**HOME
DEPARTMENT
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Boylston Congregational Church

HOME DEPARTMENT
COOK * BOOK

EDITED BY

MRS. HERBERT A. BARKER
AND
MISS HELEN S. WHITNEY

"We may live without friends,
We may live without books,
But civilized man
Cannot live without cooks."

—MEREDITH

JAMAICA PLAIN, *Mass.*
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The Home Department of Boylston Sunday School, now in its tenth year, is one of the most important activities of the Church. Since the close of its first year it has been under the most efficient leadership of Miss Helen S. Whitney, to whose loving devotion is mainly due its great success. Her earnest labors, with those of her zealous assistants, have resulted in a steady, healthy growth from the original membership of forty, until it now numbers more than one hundred, and is not only entirely self-supporting, but of considerable financial help to the Church.

Its greatest value, however, is spiritual. A great stimulus has been given to the study of the Bible in our midst. Parents have taken up the study of the same lessons given their children in the Sunday School. Thus the interest of both is greatly increased in the Bible, the School, and the Church, while through its visitors, the Home Department has established a vital bond of love and sympathy between the Church and many who would not otherwise come under its influence.

HARRIET THAYER KINNEY.

NOTE.—The Home Department was organized by Mrs. Kinney in 1896.—Ed.

Bread and Breakfast Cakes.

*"The very staff of life;
The joy of the husband,
The pride of the wife."*

Oatmeal Bread.

2 cups rolled oats, 1 tablespoon lard, 2 cups hot water, 1 teaspoonful salt, 1 cup cold water, $\frac{1}{2}$ yeast cake, $\frac{1}{2}$ cup molasses, enough flour to knead. Pour the hot water over the rolled oats, then add the cold water, lard, molasses, salt and yeast, then add flour and knead the same as white bread. Makes two loaves.—MRS. R. ROBINETTE.

Parker House Rolls.

2 cups scalded milk, 3 tablespoons butter, 2 tablespoons sugar, 1 teaspoon salt. Add butter, sugar, and salt to milk. When lukewarm add dissolved yeast cake, and 3 cups flour. Beat thoroughly, let rise until light. Add enough flour to knead, and let rise again. Knead again, and roll to one-half inch thickness. Cut out with biscuit cutter, brush over one-half with melted butter, fold, and place in pan one inch apart. Let rise and bake in hot oven.—C. E. HOWE.

Excellent Buns.

Dissolve $\frac{1}{2}$ yeast cake in $\frac{1}{2}$ cup water. Heat $\frac{1}{2}$ pint of milk, and when scalded add large tablespoon butter and $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt. When cool, add yeast, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ cup currants, and flour enough to make soft dough. Knead until smooth, keeping as soft as possible. Let rise over night. In morning, put in pan, and when well raised bake 25 minutes or until done.—MRS. FREDERIC KNAPP.

To cut freshly made brown bread, pass a new white string around the loaf, cross the ends and then pull them out to their full lengths.—From "Good Housekeeping."

WM. B. ERNST

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Brown Bread.

1 cup rolled oats, 1 cup Indian meal, 1 cup flour, 2 cups milk, large $\frac{1}{2}$ cup molasses, salt, 1 teaspoon soda. Either milk or water may be used.—MILLCENT BROOKS.

Brown Bread.

2 cups graham flour, 1 cup Indian meal, $\frac{1}{2}$ cup white flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup molasses, 1 teaspoon soda dissolved in cold water, beat thoroughly with the molasses; 1 cup milk, 1 cup water. $1\frac{1}{2}$ cups chopped raisins may be added if desired. Steam $2\frac{1}{2}$ hours.—MRS. A. B. HICKS.

Plain Brown Bread.

$1\frac{1}{2}$ cups Indian meal, $1\frac{1}{2}$ cups flour, 1 cup rye meal, 1 cup molasses, 1 teaspoon soda, 1 teaspoon salt; sour milk or water to make the thickness of a pudding. Steam 3 hours. Put in a well-greased lard pail.—HELEN S. WHITNEY.

If the stone bread jar be covered with a square of thin white cloth, held in place by a band of white hat elastic, all dust will be kept out, and the passing of the air through the cloth prevents mold.—From "Good Housekeeping."

Blueberry Cake (or Bread).

2 even cups flour, 1 heaping teaspoon Royal baking powder, $\frac{3}{4}$ cup sugar, sift. Rub in thoroughly butter size of egg, stir in 1 cup blueberries, then add to above 1 cup of milk. Bake 30 minutes. (5 minutes before taking from oven butter the top). Eat hot with butter in place of biscuits.—MRS. HENRY COLEMAN COTTLE.

Old-fashioned Johnny Cake.

1 cup flour, 1 cup fine yellow corn meal, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ teaspoons salt, 2 teaspoons baking powder, 1 egg well beaten, 1 cup milk, 1 tablespoon butter (softened). Mix in order given, beat well, pour into a well-greased pan, and bake in a moderate oven from 20 to 25 minutes.—HATTIE DELLIT.

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Sweet Milk Corn Cakes.

2 tablespoons sugar, butter the size of an English walnut. Cream sugar and butter, add 1 egg well beaten, 1 cup sweet milk in which dissolve $\frac{1}{2}$ teaspoon soda; 1 cup flour, 1 cup Indian meal, 1 teaspoon cream of tartar.—MILLCENT BROOKS.

Corn Meal Cake.

1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup melted butter, 1 cup milk, $\frac{3}{4}$ cup corn meal, $1\frac{1}{2}$ cups flour, salt, 1 heaping teaspoon baking powder. Bake about 30 minutes in slow oven.—MISS ALLEN, Matron at Aged Couples' Home.

Our Sunday Morning Muffins.

1 egg well beaten, 1 cup milk, 1 cup flour, and a pinch of salt. Have muffin tins buttered and almost hot; bake in quick oven. The above amount will make six.—MARY L. STONE.

Griddle Cakes.

1 pint sour milk, 1 teaspoon soda dissolved in milk. 1 pint flour, little salt, 1 or 2 eggs or not as you prefer. Fry on hot griddle.—E. F. KINGSBURY.

Pop-overs.

2 eggs, 2 cups flour, 2 cups milk, 1 teaspoon salt. The whole secret lies in beating ingredients well.—MISS WILDER.

Pop-overs.

1 cup flour, 1 saltspoon salt, 1 cup milk, 1 egg, yolk and white beaten separately. Mix salt and flour, add part of the milk until smooth paste is formed; add remainder of milk with beaten yolk and lastly the white, beaten stiff. Cook in hot gem pan in a quick oven a half hour.

French Toast.

Beat 2 eggs in a shallow dish, add 1 teaspoon sugar, a pinch of salt, 2 cups milk. Soak ten slices of stale bread in the custard, drain and brown them on each side on a well-buttered griddle. Spread them with jelly or marmalade, and pile them lightly on a dish. Serve at once.—HELEN S. WHITNEY.

Breakfast Cereal.

1 pint boiling water, 1 teaspoon salt, $\frac{3}{4}$ cup white corn meal. Cook in double boiler one hour.—JULIA H. FISK.