Camping recipes; ()

Camp Cuisine

C. C.
Camping recipes; ()
Record of

Camping Trip

in

From _______ to _______

19 ______

Camping recipes: ()
Rail Road Itinerary

Lv. Rochester:

Camping recipes; ()
Camping recipes; ()

Menu

Breakfast:
"Cereal & Milk"

Luncheon:
"L"

Dinner:
"Fried Eggs"
Diary

Date ....................

Fishing Record:

Camping recipes: ()
Camp

At: Bull Creek Marsh

Day of Week: Fri. Date: 9/21/19

Menu

Breakfast:

Luncheon: Longue Rand on hand

Dinner: 

Camping recipes: ()
Diary

Date

Fishing Record:

Camping recipes; ()
Camp

At Brule Creek slide

Day of Week Sat Date 9/23/19

Menu

Breakfast:

Luncheon: Tongue sand in bread

Dinner: arrived about 9pm

Embroided Crackers
Boiled Eggs
Diary

Date

Fishing Record:

Bailey Cakes
Current Jelly 7/24/19
Lawyer Cake
Camping recipes; ()
Diary

Date

Baked bread 9/25/19
Saw goats
Made 3 pts black currant jelly

Fishing Record:

Camping recipes: ()
Camping recipes: ()
Diary

Date......................

Fishing Record:

No fish in this water

Camping recipes; ()
Camping recipes: ()
Diary

Date..............................

Made dinner
1 pt mince meat
.fmily walked 2 hrs
look hot bath
.washed clothes

Fishing Record:

Camping recipes; ()
Camping recipes; ()
Gamp

At Bull Run (vicinity)

Day of Week: Then Date: 9/3/19

Menu

Breakfast:
- Grape fruit
- Orange juice
- Fried Poa
- Dried Eggs
- Coffee

Luncheon:
- Mexican steak
- Corn bread muffins
- Rice and Tomatoes
- Onion-potato salad
- Tea or jellied

Dinner:
- Fried Hamburger
- Potato salad
- Mexican corn
- Olives
- Tea

Camping recipes; ()
Camp

At Bull River (Canada)

Day of Week: 3rd  Date: 7/12/19

Menu

Breakfast: grapefruit, fried tomatoes, creamed pork, coffee

Luncheon: (up the river)

Ham sandwiches, cake, oranges

Dinner:

Sweet fried, creamed potatoes, oranges, cream gravy

Camping recipes; ()
Camping recipes; ()
Camping recipes; ()
Recipes

Beef (Chipped or Dried)

1 Jar Beef
1 Qt. Cooked Rice
1 Small Cup (11 oz.) Cream Sauce
2 Tablespoonsful melted Butter
Salt and Pepper

Camping recipes; ()
Recipes

Bread

12 1/2 Lbs. Flour
15 Oz. Crisco
6 " Salt
5 " Milk

Take

6 Cups Mixture
3 " Water
1 " Yeast Cake

Mix in 2nd largest pail. (Large Cups)

Take additional flour
knead to proper dough.
Let raise 2nd time in
pail. Knead again and let
raise in moulds. Above
fills 2 moulds and leaves
enough for 2 pans biscuit
16 1/2" Mould makes 33 oz.
loaf.

Camping recipes; ()
Recipes

Cheese Cakes

\( \frac{1}{2} \) lb. Cheese grated
2 Eggs, beaten
Beat together salt and paprika.
1 Tablespoonful cream
Beat all together
Spread on bread and toast.

E.A.D.

Corn Meal Mush

16 Oz. (1 heaping large Cup) makes 2 moulds.
2 Cups water (30 oz.)
Recipes

Chocolate Frosting

2 Squares Chocolate
2 Cups Fine Sugar
(Confectionary)

Melt chocolate and add one half the sugar, 2 or 3 tablespoonsful boiling water and add balance of sugar—then a little more water. Add vanilla and beat.

Creamed Codfish

15 Oz. Picked and Packed
11 " Cream Sauce
2 Heaping dessertsp. flour
½ Cup Cream
½ " Hot Water
Recipes

Cheese Pudding

4 OZ. of bread crumbs
2 tablespoons of grated cheese,
a little pepper, salt and cayenne,
2 eggs, and a little milk
Bake in a buttered dish sprinkled with grated cheese and put small pieces of butter on top of the pudding.
Recipes

Codfish Puff

1 Cup* picked up Codfish
1 Pt.** sliced raw potatoes
Cook together in a little water until tender, then drain in a colander; beat up, then beat 1 egg and add; then beat all together until very light; add a tablespoon of melted butter, then take it by the spoonful and fry a delicate brown.

*Large Cup
**1/4 Large Cup
Codfish Loaf

2 Cups hot mashed potatoes
2 Cups Salt codfish, picked into small pieces and cooked,
2 Eggs, beaten light
1 large tablespoon butter
Beat potatoes and fish together until light, then add eggs, butter and a little pepper if liked. Put into small bread pan and bake 1 hr. When turned out on a platter it should be a nice brown all over. Serve with a Bechamel sauce or plain drawn butter sauce.
Recipes

Buttered Cracker Crumbs

Roll common crackers to crumbs of uniform size, to each cup crumbs add 1/3 cupful butter, melted, mix lightly, using fork that crumbs may be evenly coated.
Boiled Fish

Wash fish well in cold water. Wipe carefully and rub with a little salt. Wrap in a little cloth, cheese cloth will answer. Have the cloth just large enough to envelope the fish. Sew edges so that there will be but one thickness over any part of the fish. Put it into a fish kettle, if you have one, if not lay it on a platter; tie fish and platter together in a cloth and put it in bottom of large saucepan. Cover with boiling water, add 1 tablespoonful of salt, and simmer very
Miscellaneous

gently 10 minutes to every 1 lb. of fish. Take fish from water the moment it is done; drain, remove cloth carefully, turn fish onto platter, garnish with lemon and parsley. Serve with shrimp, oyster, Hollandaise or caper sauce, or plain drawn butter.
Recipes

Cheese Sauce for Fish

1 Pint Milk
\frac{1}{2} " Cream
4 Tablespoonsful Cheese, Grated.

Put all together in a double boiler and, when hot, rub together two tablespoonsful butter and flour enough to thicken; add salt and pepper to taste. When fish is about baked, sprinkle a little grated cheese on top of fish, then pour over the sauce and brown.
Fish Chowder

Fry small pieces of salt pork in a saucepan with 2 small onions cut in slices; when browned add a pint of water, in which cook the onions well, adding potatoes, raw, cut also into slices 1 in. thick; add fish cut into pieces (boned and skinned if possible*). When nearly cooked add a pint or more of milk, a good sized piece of butter, pepper and salt; over the fish and potatoes dredge flour to cover lightly. When serving pour over crackers (Boston are best). Add more water.
Recipes

Fish Chowder, Cont'd.

if necessary, also more milk if absorbed too quickly. One must judge as to amount of fish, potatoes and onions.

* Try boiling and then boning.

Stuffing for Baked Fish

1 Cup Cracker Crumbs
1 Saltspoonful Salt
1 " Pepper
1 teaspoonful chopped onion.
1 " Chopped Parsley
1 " Capers
1 " Pickles
½ Cup Melted Butter
Recipes

Stuffing for Baked Fish: Cont'd.

This makes a dry, crumbly stuffing. If a moist stuffing be desired, use stale (not dried) bread crumbs and moisten with beaten egg and the butter, or moisten the crackers with warm water.

White Frosting

½ Cup Sugar
2 Tablespoonsful boiling water cook until it threads then pour into white of one egg well beaten. Beat thoroughly while mixing and for 10-15 min. Add vanilla.

Camping recipes; ()
Macaroni with Cheese

Break macaroni in 1 in. pieces. There should be 1 1/2 cups. Cook 20 minutes in 2 cups boiling water and 1 tablespoon salt. Drain in strainer and pour over cold water to keep the pieces from adhering. Put layer macaroni in buttered baking dish, sprinkle with grated cheese; repeat, pour over white sauce, cover with buttered cracker crumbs. Bake until crumbs are brown.
Recipes

White Sauce

Melt 2 tablespoons butter, add 2 tablespoons flour, 1½ cups milk, cook until it thickens, add 1/3 teaspoon salt and a little pepper.
Onions au Gratin

Peel and slice thinly 3 good sized Spanish onions; butter a baking dish, arrange in it a layer of the sliced onions, dust with salt and pepper, sprinkle over 1 tablespoon of bread crumbs and 1 tablespoonful of melted butter. Continue in this order until the pan is filled. Bake in a moderate oven until the onions are tender; this will take about 1/2 hour. Over the top sprinkle a thick layer of grated cheese and return to the oven until it is melted and browned.
Recipes

Scalloped Onions

Boil until tender, then put a layer of onions in a baking dish and then a layer of cheese. Pour over them a little cream sauce and season with salt and pepper, continue until dish is filled, putting bread crumbs on top. Bake in slow oven.

Pastry

3 Cups (11oz) Flour
½ " " Butter
5/8" " Crisco
1/8 tsp. Salt
½ Cup Water

Makes 4 square pies.
Hashed Brown Potatoes

Chop cold boiled potatoes rather fine; to each ½ pt. add 3 tablespoons cream, ½ teaspoonful of salt and a dash of pepper, mix; put a tablespoonful of butter into a shallow frying-pan, put in the potatoes, flatten them in a perfectly smooth layer, cook slowly until a golden brown, fold one half over the other, and turn out on a heated dish.
Eliza's Bread Pudding

1 Large Cup of Bread
1 Small Cup Hot Milk
1 Dessertsp. Melted Butter
½ Cup Sugar
1 Egg
1 Tablespoonful vanilla

Put the bread cut into small pieces in a bowl with butter and sugar. Then pour the hot milk over it and let stand until cool. Add the two eggs well beaten, vanilla and a little grated nutmeg. Butter a pudding dish and bake in a moderate oven.
Rice Pudding

2 Eggs beaten together
Mix well with 1 pt. boiled rice, add, 1 tablespoonful butter, ¼ cup raisins, prunes, dates, figs, or any dried fruit that has been covered with boiling water five minutes. Sugar if desired. 1 Tsp. vanilla. Milk to make thin custard. Bake. Bread crumbs may be substituted for rice. Use about one cup.

Sauce

2/3 Cups Soft Maple Sugar
1/3 ” Melted Butter
Rice Pudding

\[ \frac{1}{2} \text{ Cup Rice} \]
\[ \frac{1}{2} \text{ " Granulated Sugar} \]
\[ 1 \text{ Qt. Milk} \]
\[ \frac{1}{5} \text{ Cup Raisins} \]
\[ \text{A pinch of salt.} \]

Wash rice thoroughly in cold water, drain, then put it in baking dish with the milk, sugar, vanilla and a little salt and

bake in a moderate oven about 1-\(\frac{1}{2}\) hrs. If a larger pudding is needed double recipe and bake about two hours. Serve with hard sauce.
Rice with Cheese

Wash a cupful of rice and put it over the fire with either soup stock or enough water to cook and a teaspoonful of butter and a little white pepper. When it is cooked and thick, add 4 oz. grated cheese, stir until this is melted and serve very hot. This dish may be made more appetizing by pouring it in a baking dish before the cheese is melted, sprinkling more cheese and bread crumbs over the top and bake a golden brown.
Salad Dressing

10 Oz. Peanut Oil
2 " Vinegar
1½ " Salt
Lemon, Onion, Black and Red Pepper.

Cream Sauce

Put 2 tablespoonsful butter in a frying pan and, when melted, add 2 tablespoonsful flour, mix until smooth; then add 1 pt. milk and stir continually until it boils; add a teaspoonful of salt and 3 dashes of black pepper; take from fire.
Eliza's Foaming Sauce

1/2 Cup Butter
1 " Sugar
1 Egg
Cream butter and sugar
add yolk and stand over
boiling water. When
melted add:
1 Tablespoonful boiling
water
2 " Sherry Wine.
When ready to serve add
beaten white of egg.

Hard Sauce

1 Cup Sugar
1/2 " Butter
Rub together and add
brandy.
For Soft Sauce
use maple sugar instead
of white sugar.

Camping recipes; ()
Hollandaise Sauce

Melt 2 rounding tablespoonsful butter; two rounding tablespoonsful flour, add and rub into the melted butter.
Add: ½ Cup boiling water,
Lemon juice (1 lemon),
Salt and Paprica.
Pour all onto yolks of 2 eggs. Beat well and cook a few minutes.

Tartar Sauce

½ Cup, when chopped, of olives, sour pickles and capers, even quantity of each, mixed with 1 cup mayonnaise dressing.
Mayonnaise Dressing

Yolks of 2 eggs,
½ teaspoon salt,
Dash of cayenne pepper,
3/5 small (11oz) cup of
Olive Oil, 4 dessert-
spoonsful lemon juice.

Put in a cold shallow
soup plate the yolks,
salt and pepper. Work
these well together with
a fork. Then add drop
by drop about half of the
olive oil. Then add the
lemon juice gradually
with the remaining oil,
as it thickens. If a
larger amount of dressing
is needed, add more oil
and lemon juice to taste.
If mustard is liked add
½ teaspoon to the dress-
ing.
Camping recipes; ()
Camping recipes; ()
Camping recipes; ()
Camping recipes; ()
Camping recipes;

Pastry

flour 4 1/2 lb

sugar 3 "

salt 2 1/4 03

Mix 3 45
I don't know if you have ever tried to make hot cakes with your graham mixture, but if you add two well-beaten eggs and a little milk and make a thin batter they are the best cakes I have ever tasted.
Camping recipes; ()
These eggs if ripe eggs, and
firstly the roll bread to
This is put in a greased
mold (use not a hollow
center) and bake thirty-
five minutes. The hollow
top filled with half potatoes
and served with a very
rich cream sauce and-
mushrooms.
Camping recipes; ()

all the flavor of flour
and put in a skillet,
put chopped orange
into this and cook
until thick. add salt
and a granola sauce.
1/4 teaspoon ginger and
1/4 teaspoon nutmeg.
1/4 cup bread crumbs.
1 cup whipped cream.
Camping recipes:

**Custard Pie**

Ingredients:
- 6 eggs
- 1/4 cup sugar
- 1/4 cup grated Pudding
- 1/2 cup flour
- 1/2 cup milk

Steps:
1. Beat eggs.
2. Add sugar, then beat.
3. Add grated Pudding.
4. Mix well.
5. Bake in a double boiler for 15 minutes.

**Crust**

Ingredients:
- 1 cup flour
- 1/2 cup sugar
- 1/2 cup butter
- 1/2 cup flour (for the crust)

Steps:
1. Mix flour, sugar, and butter.
2. Roll out to desired thickness.

Variations:
- Sprinkle with sugar before baking.
- Make into a pie filling.

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3785
Camping recipes; ()

Cereals:
- Wheatena
- Oatmeal
- Hominy
- Corn Meal Hush

Bread:
- Raised Bread
- Biscuit
- Baking Powder Biscuit
- War
- Egg Gems
- Graham Gems
- Corn Bread

Cake:
- Layer Jelly Cake
- Chocolate Cake
- Plain Cake
- Fried Cakes

Pastry:
- Cherry Pie
- Wild Huckleberry Pie
- Black Currant Pie
- Jelly Tarts

Puddings:
- Bread Pudding
- Rice
  - With "Hard" sauce
  - made with soft maple sugar

Meats:
- Baked Ham
- Boiled Ham
- Fried Ham
- Bacon
- Pork & Cream gravy
- Broiled Chicken
- Corned Beef Hash
- Chopped Beef & Rice creamed
- Cold Tongue tinned
- Cold Chicken
- Frankfurter Sausage tinned

Eggs:
- Boiled
- Fried
- Scrambled
- Omelettes Plain
- Omelettes with Ham

Soups:
- Tomato
- Mulligatawney
- Erbzwurst
- Clam Broth

Fish:
- Brook Trout, Baked cheese sauce
  - " Boiled
  - (Hot with Hollandaise Sauce)
  - (Cold with Mayonnaise Sauce)
- Brook Trout, broiled with Tartar sauce
  - " " Butter
  - " " Fried
  - " " chowder
  - " " dried
- Boneless Sardines tinned
- Kippered Herring
- Creamed Codfish
- Codfish Puffs

Potatoes:
- Baked Potatoes
  - Ribbed
- Hashed Browned Potatoes

Salads:
- Potato Salad
- Lettuce
- Orange & Onion Salad

Sundries:
- Rice & Tomatoes
- Rice & Cheese
- Spaghetti & Tomatoes
- Spaghetti & Cheese
- Onion Creamed
- Cheese Cakes (with Egg)
- Baked Beans

Cheese:
- American Cheese
  - Roquefort " tinned
- Camembert " "

- Honey, Quava Jelly, Strawberry Jam,
- Apricots, Red Cherries, pickles,
- Beets, Queen, stuffed & ripe olives,
- nuts, stuffed prunes.
SPAGHETTI RABBIT

Drop into boiling, salted water ½ pkg. Quaker Milk Spaghetti. Cook until tender, drain and rinse with cold water. Melt 1 tbsp. butter, add the cooked spaghetti (cut fine) and 1 cup grated cheese. Cook until the cheese is melted. Add 2 well beaten eggs, salt and pepper. Cook until the mixture thickens and serve on toast. Garnish with pimentos.

SPONGE CAKES

Granulated Sugar 1 cup
Flour 1
Warm Water 3 tbsp.
Lemon Juice 1
Baking Powder 1 tsp. level
Eggs 3

Separate eggs. Beat yolks, water and lemon juice. Add sugar slowly. Beat till thick. Add flour, baking powder and whites beaten stiff. Put a tbsp. of batter in each tin, sprinkle with sugar over the top and bake 15 min. in moderate oven. Grease pans very lightly.

WATERPROOFING FOR LEATHER

Beeswax ½ lb.
American Pitch 1
Beef Tallow 1/4
Raw Linseed Oil 1 qt.
Turpentine 1/2 pt.

COOKING IN CLAY

An excellent way to cook birds and fish, where clay can be had, is to cover the bird, unplucked and undrawn, with a coating of clay two inches or more thick. Place in a hot fire and cover with hot coals. In about an hour, when the clay is baked hard, crack it open lengthwise and take out the meat, the skin and feathers will remain, adhering to the clay. Open the bird and drop out the entrails. Fish may be done in the same way. This method is equally good with birds and fish previously cleaned.

Camping recipes; ()
## BRAN WAFERS

| 1 1/2 Cups  | Bran  |
| 1 1/2 Cups  | Graham Flour |
| 1 1/2 Cups  | White Flour  |
| 1 1/2 Teaspoonful | Salt |
| 1 1/2 Teaspoonful | Baking Powder |
| 1 1/2 Tablespoonful | Egg |
| 1 1/2 Tablespoonful | Melted Butter |
| 1 1/2 Cups  | Sweet Milk  |

Put all the ingredients in a bowl. Beat well for five minutes. Spread thin in a well greased pan or drop in separate spoonsful. The wafers should be rebaked to make them crisp.

If baked in muffin rings the shape is better and if eaten without rebaking seem like a different product.

Wafers should be about 3/16" in thickness.

If baked in muffin rings they should be about 3/8" thick.
EL TOVAR CORN BREAD

2 # Wheat flour
1 # Yellow corn meal
1/2 # Butter
1/4 Doz. Eggs
1 Oz. Salt
1-1/2 Pt. Milk
1 Oz. Baking Powder
1/2 # Sugar

Rub sugar, eggs and butter together,
then add milk and last flour and corn meal.
LEMON FILLING

1 lb. loaf sugar
6 eggs
juice of 4 lemons
4 oz. butter

Grate rinds of two of the lemons.
Break eggs (leaving out the whites of two) and
beat very slightly.
Mix all ingredients in a pan, set over a slow
fire (double boiler) and stir without ceasing
until it becomes thick like honey. Do not boil.
Place in jars, tie down like preserves, and keep
in a cool place.
Better after keeping.
Put in pastry shells.
1 - Lemon Pie

6 - eggs
2 - lemons
1 - cup sugar

Beat yolks of six eggs with one cup of granulated sugar. Add grated rind and juice of two lemons. Cook 15 minutes in double boiler, stirring constantly. Take from fire and when cool add the beaten whites of three eggs. Fill crust, which has been baked a light brown. Make meringue with three remaining egg whites, top off and put in oven to brown.
George Eastman

August 1925.

Perishable Food List.

Hudson Bay Company

Telegraph Creek

35 to 40 lbs. Potatoes*
10 " Spanish Onions
3 doz. Lemons
1 box Oranges (150)
2 slabs Bacon 7" x 16"
8 lbs. Pork**
2 12-lb. Hams
2 Cheese - "Kraft" style in boxes about 4" x 4" x 12"
18 lbs. Butter in 1-lb. cartons
(For 4-lb. bars in each carton)
20 doz. Eggs
6 bottles Gin
6 " Apricot Brandy

* - Selected same size weighing 6 to 7 oz. each - 100 potatoes.
** - Clear fat, no lean, preferably two chunks cut 7" one dimension.

Camping recipes; ()
Camping recipes; ()

Cereals:
- Wheatena
- Oatmeal
- Hominy
- Cornmeal Mashed

Bread:
- Raised Biscuit
- Boiled Biscuit
- Baking Powder Biscuit
- " War "
- Bag Scone
- Graham Scone
- Corn Bread

Cake:
- Layer Jelly Cake
- Chocolate Cake
- Plain Cake
- Fried Cakes

Pastry:
- Cherry Pie
- Wild Cranberry Pie
- Black Current Pie
- Jelly Tarts

Puddings:
- Bread Pudding
- Rice with "Hard" sauce made with soft maple sugar

Meats:
- Baked Ham
- Boiled Ham
- Fried Ham
- Bacon
- Pork & Cream gravy
- Broiled Chicken
- Corned Beef Hash
- Chopped Beef & Rice creamed
- Cold Tongue tinned
- Cold Chicken
- Frankfurter Sausage tinned

Eggs:
- Boiled
- Fried
- Scrambled
- Omelette Plain
- Omelette with Ham

Soups:
- Tomato Mulligatawny
- Swartz
- Clam Broth

Fish:
- Brook Trout, Naked cheese sauce
- Boiled
- (Hot with Hollandaise Sauce)
- (Cold with Mayonnaise Sauce)
- Brook Trout, broiled with Tartar sauce
- Fried
- Chowder
- Dried
- Boneless Sardines tinned
- Kippers Herring
- Creamed Codfish
- Codfish Puffs

Potatoes:
- Baked Potatoes
- Boiled
- Hashed Browned Potatoes

Salads:
- Potato Salad
- Lettuce
- Orange & Onion Salad

Sandwiches:
- Rice & Tomatoes
- Rice & Cheese
- Spaghetti & Tomatoes
- Spaghetti & Cheese
- Onions Creamed
- Cheese Cakes (with Egg)
- Baked Beans

Cheese:
- American Cheese
- Roquefort tinned
- Camembert tinned
- Honey, Quark Jelly, Strawberry Jam, Apricots, Red Cherries, pickles, Beets, Queen, stuffed & ripe olives, nuts, stuffed prunes.

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Camping recipes; ( )
### Biscuit Mixture

<p>| | |</p>
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>10 Lbs.</td>
<td>Flour</td>
</tr>
<tr>
<td>1 &quot;</td>
<td>Crisco</td>
</tr>
<tr>
<td>8 Oz.</td>
<td>Baking Powder</td>
</tr>
<tr>
<td>4 &quot;</td>
<td>Klim</td>
</tr>
<tr>
<td>6 &quot;</td>
<td>Salt</td>
</tr>
</tbody>
</table>

**Walter Jahns Super Cream**

**Rico Milk Products Company**

**East Troy, Wisc.**
**Biscuit:**
- Flour: 15 lbs.
- Crisco: 1 1/2 "
- Baking Powder: 12 oz.
- Milk: 6 "
- Salt: 9 "

**Muffins:**
- Above mixture: 1 large cup
- Egg: 1

Mix with milk

For 4 gems take 3 cooking spoonsful.
EL TOVAR CORN BREAD

2 lbs. wheat flour
1 " yellow corn meal
1/2 " butter
1/4 doz. eggs
1 oz. salt
1-1/2 pt. milk
1 oz. baking powder
1/2 lb. sugar

Rub sugar, eggs and butter together,
then add milk and last flour and
corn meal.
1 - **Lemon Pie**

6 - eggs  
2 - lemons  
1 - cup sugar  

Beat yolks of six eggs with one cup of granulated sugar. Add grated rind and juice of two lemons. Cook 15 minutes in double boiler, stirring constantly. Take from fire and when cool add the beaten whites of three eggs. Fill crust, which has been baked a light brown. Make meringue with three remaining egg whites, top off and put in oven to brown.
LEMON FILLING

1 lb. loaf sugar
6 eggs
juice of 4 lemons
4 oz. butter

Grate rinds of two of the lemons.
Break eggs (leaving out the whites of two) and beat very slightly.
Mix all ingredients in a pan, set over a slow fire (double boiler) and stir without ceasing until it becomes thick like honey. Do not boil.
Place in jars, tie down like preserves, and keep in a cool place.
Better after keeping.
Put in pastry shells.
BRAN WAFFERS

1½ Cups Bran

" Graham Flour

" White Flour

½ Teaspoonful Salt

" Baking Powder

1 Egg

1 Tablespoonful Melted Butter

1½ Cups Sweet Milk

Put all the ingredients in a bowl. Beat well for five minutes. Spread thin in a well greased pan or drop in separate spoonful. The wafers should be rebaked to make them crisp.

If baked in muffin rings the shape is better and if eaten without rebaking seem like a different product.

Wafers should be about 3/16" in thickness.

If baked in muffin rings they should be about 3/8" thick.

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Camping recipes;

1 heaping tbsp. dried egg } one egg
2 tbsp. tepid water

3 above in ½ pint jar is convenient.

4 heaping tbsp. Wheatena } 4 portions
8 or 9 " Oatmeal
3 scant small cups water

1 small can super-cream and equal amount water - 1 pint jar.
Sufficient for coffee and cereal for 4 persons one day (abundant).

3/4 large can evaporated milk abundant for cooking.

3/10 to 4/10 lbs. butter per day.
Used only 6 ½ lbs. first 21 days Alaska trip.

VARIOUS MIXTURES

<table>
<thead>
<tr>
<th>Use</th>
<th>Water</th>
<th>Makes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>1 lb.</td>
<td>Salt 1/2 oz.</td>
</tr>
<tr>
<td>Wheatena</td>
<td>1 &quot;</td>
<td>1 &quot;</td>
</tr>
<tr>
<td>Oat Meal</td>
<td>1 &quot;</td>
<td>1 &quot;</td>
</tr>
<tr>
<td>Corn Meal</td>
<td>1 &quot;</td>
<td>1 &quot;</td>
</tr>
<tr>
<td>Hominy</td>
<td>1 &quot;</td>
<td>1 &quot;</td>
</tr>
</tbody>
</table>

1 large cup 2 ½ 2 Moulds
5/6 22 2 "

and 1 Egg

1 dried egg - 4 scraped dessert spoons
or 2 " tablespoons
Spoon in equal amount water. (3 portions or eggs in ½ pint jar)

1 lb. paty cake - 1 large and 1 scant small cup
Mix with 3/4 small cup water

1 dozen fresh eggs weighs 1½ lbs.

1 oz. Salt - 1 tbsp. & 1 tsp.
1 " Baking Powder - 1 tbsp. & 1 tsp.
1 " Milk - 2 " & 1 "
1 Large Cup Flour - 9 oz.
1 Small " - 6 ½ "

Large Cooking Spoon - 1 oz. Crisco

Crisco Flour

Small Cup - 6 oz.
Large - 12 " - 9 "

Luncheon Papers (parchment) 6" x 12"
1 heaping tbsp. dried egg \{ one egg \\
2 tbsp. tepid water \\
3 above in \( \frac{1}{2} \) pint jar is convenient.

4 heaping tbsp. Wheatena \{ 4 portions \\
8 or 9 " Oatmeal \\
3 scant small cups water

1 small can super-cream and equal amount water = 1 pint jar. Sufficient for coffee and cereal for 4 persons one day (abundant).

3/4 large can evaporated milk abundant for cooking.

3/10 to 4/10 lbs. butter per day. Used only 6½ lbs. first 21 days Alaska trip.

<table>
<thead>
<tr>
<th>VARIOUS MIXTURES</th>
<th>Water</th>
<th>Water</th>
<th>Metal</th>
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<tbody>
<tr>
<td>Flour 1 lb.</td>
<td>Salt 1/2 oz.</td>
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<td>Wheatena 1 &quot;</td>
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<td>Hominy 1 &quot;</td>
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<tr>
<td>Large Cup 2 1/2</td>
<td>2 Mounds</td>
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<tr>
<td>1 Large Cup 5/6</td>
<td>2 &quot;</td>
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<tr>
<td>and 1 Egg</td>
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</table>

1 dried egg = 4 scraped dessert spoons or 2 " tablespoons
Cook in equal amount water. (3 portions or eggs in \( \frac{1}{2} \) pint jar)

1 lb. paty cake = 1 large and 1 scant small cup
Mix with 3/4 small cup water

1 doz. fresh eggs weighs 1½ lbs.

1 oz. Salt = 1 tbsp. & 1 tsp.
1 " Baking Powder = 1 " & 1 dep. & 1 tsp.
1 " Milk = 2 " & 1 "
1 Large Cup Flour = 9 oz.
1 Small " = 6 1/2 \\

Large Cooking Spoon = 1 oz. Crisco

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<tr>
<th>Crisco</th>
<th>Flour</th>
<th>Small Cup 9 oz.</th>
<th>Large 12 oz.</th>
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</table>

Camping recipes; ()
SPAGHETTI RAREBIT

Drop into boiling, salted water ½ pkg. Quaker Milk Spaghetti. Cook until tender, drain and rinse with cold water. Melt 1 tbsp. butter, add the cooked spaghetti (cut fine) and 1 cup grated cheese. Cook until the cheese is melted. Add 2 well beaten eggs, salt and pepper. Cook until the mixture thickens and serve on toast. Garnish with pimentos.

SPONGE CAKE

Granulated Sugar 1 cup
Flour 1 "
Warm Water 3 tbsp.
Lemon Juice 1 "
Baking Powder 1 tsp. level
Eggs 3

Separate eggs. Beat yolks, water and lemon juice. Add sugar slowly. Heat till thick. Add flour, baking powder and whites beaten stiff. Put a tbsp. of batter in each tin, sprinkle with sugar over the top and bake 15 min. in moderate oven. Grease pans very lightly.

WATERPROOFING FOR LEATHER

Beeswax 1/2 lb.
American Pitch 1/2 "
Beef Tallow 1/4 "
Raw Linseed Oil 1 qt.
Turpentine 1/2 pt.

COOKING IN CLAY

An excellent way to cook birds and fish, where clay can be had, is to cover the bird, unthunked and undrawn, with a coating of clay two inches or more thick. Place in a hot fire and cover with hot coals. In about an hour, when the clay is baked hard, crack it open lengthwise and take out the meat, the skin and feathers will remain, adhering to the clay. Open the bird and drop out the entrails. Fish may be done in the same way. This method is equally good with birds and fish previously cleaned.
CAMPING RECIPES

BOSTON BAKED BEANS

Soak 1 qt. Beans and cook until tender, but not so soft that they will fall apart. If desired, ½ lb. Salt Pork may be cooked with them. When tender, add ¼ tsp. Mustard, 1 tbsp. Sugar or 2 tbsp. Molasses, and 1 tbsp. Salt. Bake in a covered dish for one and one-half hours, leaving them uncovered for the last fifteen minutes.

CHIPPED BEEF AND RICE

Beef 1 jar
Cooked Rice 1 qt.
Cream Sauce 1 small cup (11 oz.)
Melted Butter 2 tbsp.
Salt and Pepper

CORNED-BEEF HASH

Corned-Beef 1 can
Water ½ small cup

BISCUIT

Flour 16 lbs.
Griss ¼ "
Baking Powder 12 oz.
Milk 6 "
Salt 9 "
Mix with Water or Milk

MUFFINS OR CUPS

Above 1 large cup
Egg 1
Mix with Milk
(Use 7/8 small cup or 3 cooking spoons moderately heaped mixture for 4 cups)

BRAAI WAFERS

1 ½ cups Bran 2½ oz.
1 ½ " Graham Flour 3 "
1 ½ " White " 2½ "
1 ½ " Salt 50 gr.
1 ½ " Baking Powder 40 "
1 Egg
1 ½ cups Sweet Milk

Put all the ingredients in a bowl. Beat well for five minutes. Have ready a well-greased pan. Drop in a spoonful apart and bake in a moderate oven until brown. Should be rebaked to make them crisp. If baked in muffin rings the shape is better, and if eaten without rebaking seem like a different product. Crackers should be 3½" in thickness. Can be baked in muffin rings 3/8" thick.

BREAD

Flour 16 lbs.
Crisco 15 oz.
Salt 6 "
Milk 5 "
Sugar 2 "

Preparing Yeast for Bread

Peel and cut a medium potato into dice, boil until soft and then mash in the hot water (say 1 to 2 pints). Let cool to blood heat and add one square of dry yeast (Yeast Form). Let stand in warm place for several hours or over night.

Mixing the Bread

Add enough warm water to above yeast water to make 3 large cups (45 oz.). Stir into the liquid 6 large cups (3 lbs. 10 oz.) bread mixture and let stand in a warm place until light. Then knead in 2" additional cups flour mixture and raise in the moulds. Note: The above will make 2 round loaves 4x16½" and 2 pans biscuit. *If biscuits are not wanted add only 1 cup.
CORN BREAD
Meal 1 lb. 12 oz.
Flour 4 lb. 0
Sugar 1 lb. 0
Baking Powder 4 oz.
Crisco 3 lb.
Salt 2 lb.

CAKE - 3 layers
Bought Mixture 2 1/2 tsp. (sifted) Water 1/3 tsp. cream

FROSTING
Sugar 1 1/2 lb.
Mapleine 2 1/2 tsp.
Egg 2 whites
Pine Sugar 1/2
Coconut

POTY CAKE - 3 layers
Mixture 1 large cup and 1 scant small cup Water 3/4 small cup

CHEDDAR CAVES
Cheese 1 lb. grated Egg 1 (beaten)
Salt and Paprika
Cream 1 tsp.
Heat all together. Spread on bread and toast in oven. (4 round slices)

FRIED CHICKEN
Clean, singe and cut in pieces for serving. Season with salt and pepper. Dip each piece in beaten egg and crumbs. Have ready an iron dripping pan. Put some butter and dripping in the pan. When very hot put in the chicken and fry a nice brown. Add a tbsp. of chopped onion and one of celery to the chicken and cook all together until tender. Add more butter to the pan while frying the chicken if necessary. When almost done add a cupful of water to the chicken and simmer until the water evaporates. Take chicken out of the pan and keep hot while making the SAUCE.

SAUCE FOR FRIED CHICKEN
Put one cup of milk and one of cream into the pan in which the chicken was cooked. Put over the fire and stir constantly until it boils. The crumbs in the pan left from the fried chicken will almost thicken the sauce. If not thick enough add a little flour. Season with salt and pepper and a tsp. of chopped parsley and it is ready to serve.

CHOCOLATE MIXTURE
Baker's Chocolate 46 oz.
Klim 30 oz.
Sugar 80 oz.
Mixture - 3/4 small cup Water - 4 oz

CHOCOLATE FROSTING
Mixture 1 small cup Water 3 1/2 tbsp.

CROCKED COWFISH
Godfish 11 oz. pickled and packed Cream Sauce 15 oz

CREAM SAUCE
2 heaping tbsp. Flour in Butter 1 small cup Cream 1/4 cup Hot Water

COWFISH PUDDY
Picked-up Godfish 1 large cup Sliced raw Potatoes 1 1/2

Cook together in a little water until tender, drain in a colander, beat up, then beat 1 egg and add. Beat all together until very light. Add 1 tbsp. melted butter. Take it by the spoonful and fry a delicate brown. Fry in very hot fat or bake in shallow dish for COWFISH LONG. With drawn butter or sauce.
COFFEE JELLY
Knox Gelatine 1 envelope
Coffee 1 qt. (soak 5 min.)
Sugar 3/4 small cup
Lemon 1 (juice)

SAUCE (for above)
Evap. Milk 1/2 cup
Fine Sugar 1 dep.
Beat into above 1 yolk of egg.
Boil white stiff and add to above with 1/2 tsp. Vanilla.
Or use super-cream sweetened and flavored.

STUFFED EGGS
Boil 8 eggs 20 minutes. Cool in cold water. Cut in half. Remove yolks and make smooth with fork. Add 1 level tsp. mustard and salt each, also some paprika. (Must be highly seasoned) Return seasoned yolks to cavities. Put on appetizer like sardine or dried fish.

FISH CHOWDER
Fry small pieces of salt pork in a saucepan with 2 small onions cut in slices. When browned add a pint of water, in which cook the onions well, adding potatoes, raw, cut into slices 1/2 thick. Add fish cut into pieces (boned and skinned if possible). When nearly cooked add a pint or more of milk, a good sized piece of butter, pepper and salt. Over the fish and potatoes dredge flour to cover lightly. When serving pour over crackers. (Butter are best). Add more water if necessary also more milk if absorbed too quickly. One must judge as to amount of fish, potatoes and onions. Try boiling fish and then boning.

CORN-MEAL MUSH
Corn Meal 1 large cup
Cold Water 2 1/2
Boil until thick. (2 moulds)

BUTTERED CRACKER CRUMBS
Roll common crackers to crumbs of uniform size. To each cup of crumbs add 1/3 cup Crisco (or Butter) melted, mix lightly, using fork that crumbs may be evenly coated.

CREAM PUDDER
Shells: (Enough for 12)
Butter 1 cup
Flour 1
Water 1
Boil butter and water. Work in flour until smooth. Take off.

FILLER:
Cream 1 pt.
Sugar 2/3 cup
Eggs 10 yolks
Don't grease shell pan. Run with knife under shells. Have filler cold and fill with pastry bag.

BOILED FISH
Wash fish well in cold water. Wipe carefully and rub with a little salt. Wrap in a little cloth, cheese-cloth will answer. Have the cloth just large enough to envelop the fish. Sew edges so that there will be but one thickness over any part of the fish. Put it into a fish kettle, if you have one, if not lay it on a platter. Tie fish and platter together in a cloth and put it in bottom of a large saucepan. Cover with boiling water, add 1 tbsp. salt, and simmer very gently, ten minutes to every 1 lb. of fish.
Take fish from water the moment it is done; drain, remove cloth carefully, turn fish on to platter, garnish with lemon and parsley. Serve with shrimp, oyster, Hollandaise or caper sauce, or plain drawn butter.
If served cold, leave in cloth until served.
Camping recipes:

**CHEESE SAUCE FOR FISH**

- Milk 1 pt.
- Cream \(\frac{1}{2}\) pt.
- Cheese 4 tbsp. grated

Put all together in a double boiler and when hot rub together two tbsp. butter and flour enough to thicken. Add salt and pepper to taste. When fish is about baked, sprinkle a little grated cheese on top of fish, then pour over the sauce and brown.

**STUFFING FOR BAKED FISH**

- Cracker Crumbs 1 cup
- Salt 1 teaspoonful
- Pepper 1 "
- Chopped Onion 1 teaspoonful
- Chopped Parsley 1 "
- Capers 1 "
- Pickles 1 "
- Melted Butter 1 cup

This makes a dry, crumbly stuffing. If a moist stuffing be desired, use stale (not dried) bread crumbs and moisten with beaten egg and the butter, or moisten the crackers with warm water.

**FISH TIMBALES**

Use the fish left from yesterday’s dinner and after removing the skin and bones chop finely. For one large cup of the fish add \(\frac{1}{2}\) tsp. lemon juice, \(\frac{1}{2}\) cup soft bread crumbs, salt and paprika to taste, a few drops of onion juice, and one beaten egg. Turn into greased cups and steam about three-quarters of an hour. Serve with caper sauce.

**FRIED CAKES**

- Flour 2 lbs.
- Baking Powder 2 oz.
- Salt 1 "
- Sugar 10 s.
- Oil 1 "
- Mixture \(\frac{1}{2}\) L.C. (1\(\frac{1}{2}\) pts.
- Plain Flour \(\frac{1}{2}\) cup Optional
- Egg 1
- Mix with Milk 1/8 cup Water 1/8 "

Makes 20 cakes.

**CHOCOLATE FROSTING**

- 2 squares Chocolate
- 2 cups Fine Sugar (Confectionery)

Melt chocolate and add one-half the sugar, 2 or 3 tbsp. boiling water and add balance of sugar — then add a little more water. Add vanilla and beat.

**ORANGE FROSTING**

- 1 cup Granulated Sugar
- \(\frac{1}{2}\) " Boiling Water
- Whites of 2 Eggs
- Hind of one Orange

Boil sugar and water together until it spins a fine thread. Have egg whites beaten stiff. Add boiling sugar to whites slowly, beating all the time until moisture cools, then add grated rind.
Camping recipes; ()

WHITE FROSTING
Sugar 1/2 cup
Boiling Water 2 tbsp.

Cook until it threads, then pour into white of 1 egg well beaten. Beat thoroughly while mixing and for 10 to 15 minutes. Add vanilla.

Maple Frosting
Mocha Frosting
Orange "

GRAHAM CRACKERS

Graham Flour 40 oz.
White " 20 "
Oriece 3 "
Baking Powd. 3 "
Salt 1 1/2 "

Mix with Milk

MACARONI LOAF
Drop into boiling, salted water 1/4 pkg. unbroken Quaker Milk Macaroni. Cook until tender. Make a thick tomato sauce as follows: Mix 3 tbsp. melted butter with 4 " flour
Add 1 cup strained tomatoes
Cook until the mixture thickens
Season with 1/2 tsp. salt 1/6 " pepper
1 " onion juice
1/2 " sweet herbs
Pour gradually into a slightly beaten egg. Cover the bottom of a baking dish with buttered crumbs and fill pan with alternate layers of macaroni and tomato sauce. Top off with buttered crumbs and bake 20 minutes in hot oven.

MACARONI WITH CHEESE
Break Macaroni in 1" pieces. There should be 3/4 cup. Cook 20 minutes in 2 cups boiling water and 1 tbsp. salt. Drain in strainer and pour cold water over to keep the pieces from adhering. Put layer macaroni in buttered baking dish, sprinkle with grated cheese; repeat. Pour over white sauce, cover with buttered cracker crumbs. Bake until crumbs are brown. 1 Box makes this formula 3 times.

WHITE SAUCE
Melt two tbsp. butter, add two tbsp. flour and 1/2 cups milk. Cook until it thickens. Add 1/3 tsp. salt and a little pepper.

MAYONNAISE DRESSING

Yolks of 2 Eggs
1/2 tsp. Salt
Dash of Cayenne Pepper
1/2 cup Olive Oil (large cup)
4 desp. Lemon Juice

Put together in a cold, shallow soup plate the yolks, salt and pepper. Work these well together with a fork. Then add drop by drop about half of the olive oil. Add the lemon juice gradually with the remaining oil as it thickens. If a larger amount of dressing is needed, add more oil and lemon juice to taste. If mustard is liked add 1/4 tsp. to the dressing.

SCORN MILK

Klim (skim) 1-3/4 oz.
Water 1 pt.
Heat almost to boiling for 20 minutes Cool to 100° Add one Parke & Davis tablet (fresh) "Bulgarian lacticus"
Keep warm 12 to 14 hours
Heat up, adding dissolved Klim (whole) if necessary.

MUFFINS

Biscuit Mixture 3 large spoons
Egg Whites 3
Mix with Milk
Use yolks for Hollandaise
ONIONS AU GRATIN
Peel and slice thinly 3 good sized Spanish Onions. Butter a baking dish, arrange in it a layer of the sliced onions, dust with salt and pepper, sprinkle over 1 tsp. bread crumbs and 1 tsp. melted butter. Continue in this order until the pan is filled. Bake in a moderate oven until the onions are tender; this will take about three-quarters of an hour. Over the top sprinkle a thick layer of grated cheese and return to the oven until it is melted and browned.

SCALLOPED ONIONS
Boil until tender, then put a layer of onions in a baking dish and then a layer of cheese. Pour over them a little cream sauce and season with salt and pepper. Continue until dish is filled, putting bread crumbs on top. Bake in a slow oven.

PASTRY
Flour  6 lbs.
Crisco  3   "  10 oz.
Salt    3 oz.

2 large cups Flour and Salt
1   "   Crisco

Mix until granular. To every heaping dep. Mixture take 1 tsp. Water.

COOKING DRIED PEAS AND BEANS
Soak for 4 hours or over night in twice so much water as there are peas or beans. Cook in the water in which they are soaked unless it has an unpleasant taste. Add more water as it boils away. Cook from one to two hours, depending on the age and variety and on the purpose for which they are to be used. If they are to be served as a vegetable, do not let them get too soft. They are excellent cooked in a fireless cooker.

(See Boston Baked Beans)

APPLE PIE
1/2 lb. Dried Apples makes one deep pie. Cream the butter and sugar. Season with cinnamon.
Soak the apples 2 hours and bake them separately in same water 1/2 hour.
Apple Pie and Apple Sauce — use some lemon.

HUCKLEBERRY PIE
Rub one rounding dep. flour into same amount of butter. Add 1/2 small cup warmed cream. Mix well with enough berries to three-quarters fill 8" pie. Grease the pan well before placing the dough for crust. Sweeten liberally. 1 pt. jar preserved berries. Pour off juice and add 1 heaping tsp. flour to berries in pie.

MARY McCLEARY'S LEMON PIE
Outside rind of Lemon
1 pt. Water
1 cup Sugar
Simmer and strain. Add 1 tbsp. Butter to 2 " Flour 
rubbed together
Juice of 1 Lemon
Salt
Cook in double boiler and pour in yolks of 3 eggs and 1 white. Beat with beater. Cool slightly and pour on crust. Beat 2 whites with some sugar and spread over and brown. Watch carefully.

LEMON COCONUT PIE
Milk 1 cup
Cornstarch 1 heaping tbsp.
Eggs 2
Sugar 1 cup
Lemon 1 (juice & rind)
Dried Coconut 1/4 cup

Heat the milk in double boiler. Add cornstarch, which has been dissolved in a little cold water. Stir until smooth. Add yolks beaten with sugar and lemon. Lastly add the coconut. Cook for five minutes and pour into a well-baked pie crust. Beat the whites of eggs and add to the top. Spread on top of the filling and brown in the oven.
**MRS. KELLY'S LEMON FRUGIQUE PPK**

1 cup Hot Water
1 " Sugar
3 Egg yolks
Grated rind and juice of
1 1/2 lemons
2 heaping tbsp. Flour
Salt to taste
Beat egg yolks well. Add sugar.
Mix flour with enough cold water
6 to make a paste. Then add to it
the mixed egg and sugar and beat
until creamy. Stir into the boil-
ing water and when partly cooled
strain through a jelly bag and stir
until perfectly smooth.

For the Maringue: Beat whites of
eggs until perfectly stiff, then
fold in 1/4 cup of powdered sugar.

**POPOVERS**

Sweet Milk 2 cups
Eggs 3 (beaten)
Flour 1 cup (even)
Salt 1/8 tsp.

Bake in hot pans and oven 20 to 25
minutes.

**MARROW BROWN POTATOES**

Chop cold boiled potatoes rather
equal. To each 1 pint, add 3 tbsp.
cream, 1/2 tsp. of salt and a dash of
pepper. Mix. Put a tbsp. of butter
into a shallow frying-pan, put in the
potatoes, flatten them in a perfectly
smooth layer. Cook slowly until a
golden brown, fold one-half over the
other and turn out on a heated dish.

**POtato SouP**

6 Potatoes, boiled and mashed
1 qt. Milk
1/2 lb. Butter

Season with salt and pepper. While
mashing add the butter and pour in
gradually the boiling milk. Stir
well and strain through a sieve.
Heat once more. Beat up an egg,
pour in the tureen and pour over it
the soup when ready to serve.

**ELIZA'S BREAD PUDDING**

Bread 1 large cup
Hot Milk 1 small "
Melted Butter 1 1/2 cup
Sugar 1 tsp.
Egg 1
Vanilla Seedless Raisins

Put the bread cut into small pieces
in a bowl with butter and sugar.
Then pour the hot milk over it. Let
stand until cool. Add the egg well
beaten, vanilla and a little grated
nutmeg. Butter 8 patty pans and bake
in a moderate oven.
(See Rice Pudding)

**CHEESE PUDDING**

4 oz. Bread Crumbs
2 tbsp. grated Cheese,
a little Pepper, Salt
and Cayenne
2 Eggs and a little Milk

Bake in a buttered dish sprinkled with
grated cheese, and put small pieces of
butter on top of the pudding.

**RICE PUDDING**

Eggs beaten together 2
Mix well with rice boiled 1 pt.
Add: Butter 1 tbsp.
Raisins 1/2 cup
Prunes Dates Figs
or any dried fruit that has been
covered with boiling water 5 minutes.
Sugar if desired. Milk to make thin
custard. Vanilla 1 tsp. Bake.

**BREAD PUDDING:** Bread crumbs may be
substituted for rice. Use about
1 cup.

**SAUCE:** 1/2 Soft Maple Sugar
1/2 Melted Butter

Camping recipes; ()
RICE PUDDING

Rice
1/2 small cup
Sugar
unmeasured
Milk
1 qt.
Raisins
1/5 cup
Salt
pinch

Wash rice thoroughly in cold water, drain, then put it in baking dish with the milk, sugar, vanilla and a little salt, and bake in a moderate oven about 1/2 hours. If a larger pudding is needed double recipe and bake about 2 hours. Serve with hard sauce.

RICE WITH CHEESE

Wash a cupful of rice and put it over the fire with either soup stock or enough water to cook and a tsp. of butter and a little white pepper. When it is cooked and thick, add 4 oz. grated cheese. Stir until this is melted and serve very hot. This dish is made more appetizing by pouring in a baking dish before the cheese is melted, sprinkling more cheese and bread crumbs over the top and bake a golden brown.

RICE WITH TOMATOES AND CHEESE

1 cup Tomatoes
2 " uncooked Rice
Enough sliced cheese to cover top and bottom of platter

Stew the tomatoes until quite thick. Boil rice thoroughly. Mix rice and tomatoes and season. Cover bottom of platter with thin sliced cheese. Add the mixture of rice and tomatoes. Cover top with sliced cheese. Bake in oven long enough to melt cheese. Serve hot.

SALAD DRESSING

Peanut Oil 2 1/2 oz.
Vinegar 1/2 "
Salt 1 dep. level
Lemon Black Pepper
Onion Red Pepper

SAVORY SAUCE

Cream 3 tbsp. butter, add 1/2 tsp. salt, a dash of paprika, the yolks of 3 eggs. Stir until light. Put in double boiler on range and add 2 tbsp. tarragon vinegar, 2 tbsp. soup stock or hot water, 1 tbsp. lemon juice and 1 tsp. onion chopped fine. Stir with wire whisk until thick, then add 1 tsp. parsley chopped fine. Serve with steak, chops or fish.

RLOODLAGE SAUCE

Heat 2 tbsp. butter, add 2 slices onion, 2 slices carrot, 1 tsp. parsley, 2 bay leaves, 10 peppercorns, 3 cloves, and cook until brown. Add 2 heaping tbsp. flour, and when well browned add gradually 1 cup soup stock. Strain and simmer a few minutes, then add 1/2 cup Claret and 1 tbsp. butter. Season with salt and pepper.

CHEESE SAUCE FOR FISH

Milk 1 pint
Cream 1/2 "
Cheese, grated, 4 tbsp.

Put all together in a double boiler and when hot rub together 2 tbsp. butter and flour enough to thicken (2 tbsp.). Add salt and pepper to taste. When fish is about baked sprinkle a little grated cheese on top of fish, then pour over the sauce and brown.

CREAM SAUCE


Camping recipes; ()
Camping recipes;

**ELIZA'S FOAMING SAUCE**

- Butter 1 cup
- Sugar 1 "
- Egg 1

Cream butter and sugar. Add yolk and stand over boiling water. When melted add:

- 1 tbsp. Boiling Water
- " Sherry Wine

When ready to serve add beaten white of egg.

**STRAWBERRY SAUCE:** Add Strawberry Jam to the above.

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**HARDB SAUCE**

- Sugar 1/2 cup
- Brandy 1/2 tsp.

Rub together and add brandy.

**SOFT SAUCE:** Use Maple Sugar instead of White Sugar.

**HOLLANDAISE SAUCE** (For 4 persons)

- Mix 2 heaping tbsp. Butter 2 " Flour

Rub together and add 1 large cup Boiling Water, juice of 1 Lemon, Salt and Paprika. Pour all on yolks of 3 Eggs.* Beat well and cook a few minutes.

*Use whites of eggs for Biscuit Mixture to make Gems (or Fried Cakes?) Use the three whites for 3 or 4 big spoonfuls Biscuit Mixture for Egg Gems in rings. Mix with Milk for Muffins. 3 large heaping cooking spoons - 8 muffins.

**HOLLANDAISE SAUCE**

- Butter 2 tbsp. 1 cup
- Flour 2 4 tbsp.
- Eggs 3 1
- Lemon 1 1
- Salt 1/2 s.c. 1 1/2 s.c.

Put water, butter and lemon in double boiler. Beat yolks with flour and whites separately. Pour the hot water and butter over beaten yolks. Put back in double boiler and cook.

Salt and paprika.

**FISH SOUFFLE**

- 1 1/2 cups Fish
- 1/2 " Hollandaise Sauce
- Whites of 4 Eggs

Have the fish picked up very fine. Beat in the Hollandaise Sauce. Whip the whites of the eggs light and fold into the mixture. Butter a baking dish and sprinkle with cheese if desired. Bake about half an hour or until brown in a medium oven.

**TARTAR SAUCE**

- 1/2 cup, when chopped, of olives, sour pickles and capers, even quantity of each, mixed with
- 1 cup mayonnaise dressing

**WHITE SAUCE**

- Milk 1/2 large cup
- Water 1/2 cup
- Flour 1 heaping dep.

**WHITE SAUCE FOR CODFISH**

- 1 heaping dep. Flour
- 1 can Carnation Milk

Work the milk into the flour little by little. Stir constantly while cooking.

- 1 small cup picked Codfish

(Freshen in one water)
Camping recipes; ( )
Camping recipes; ()
4 oz. jars  Ida Putnam
Strawberry  E. Sandwich, Mass.
Preserve

Soft Maple  O. O. Ware
Sugar  Wilmington, Vt.

Boneless  Von Bremer Asche & Co.
Sardines  New York City.
Morel Brand

Brer Rabbit  Penwick & Ford
Molasses

Breads  Petersens Swedish Dahls Brittle
        Ry Krisp

Chicken in  Elmwood Farms
Jelly

Powells Apricot
Wafers
1 heaping tbsp. dried egg  
2 tbsp. tepid water  
3 above in ½ pint jar is convenient.

4 heaping tbsp. Wheatena  
8 or 9 "  " Oatmeal  
3 scant small cups water

1 small can super-cream and equal amount water - 1 pint jar.
Sufficient for coffee and cereal for 4 persons one day (abundant).

3/4 large can evaporated milk abundant for cooking.

3/10 to 4/10 lbs. butter per day.
Used only 6½ lbs. first 21 days Alaska trip.
Large Cup - 15 oz.
Small " - 11 "

Luncheon Papers (parchment) 8½ x 12"

3 Cooking Spoons moderately heaped or
7/8 Small Cup = 4 Muffin Rings

Camping recipes; ()
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1 Large Cup 2 1/2 Moulds 2
and 1 Egg

1 dried egg - 4 scraped dessert spoons
or 2 " tablespoons
Cook in equal amount water. (3 portions or eggs in 1/2 pt. jar)

1 lb. paty cake - 1 large and 1 scant small cup
Mix with 3/4 small cup water

Crisco Flour
Small Cup 9 oz. 6 1/2 oz.
Large " 12 " 9 "

1 oz. Salt - 1 tbsp. & 1 tsp.
1 " Baking Pwd. - 1 " & 1 dsp. & 1 tsp.
1 " Milk - 2 " & 1 "
1 Large Cup Flour - 9 oz.
1 Small " " - 6 1/2 "

Camping recipes; ()
BOSTON BAKED BEANS 1925

Soak 1 qt. Beans and cook until tender, but not so soft that they will fall apart. If desired, ½ lb. Salt Pork may be cooked with them. When tender, add ½ tsp. Mustard, 1 tbsp. Sugar or 2 tbsp. Molasses, and 1 tbsp. Salt. Bake in a covered dish for one and one-half hours, leaving them uncovered for the last fifteen minutes.
CHIPPED BEEF AND RICE  1925

Beef  1 jar
Cooked Rice  1 quart
Cream Sauce  small cup (11 oz.)
Melted Butter  2 tbsp.
Salt and Pepper

Mix with Water or Milk

WATER OR MILK

1 cup
1 large cup
Mix with Milk

[Here 1/2 small cup or 3 cooking spoons moderately heated mixture for 4 eggs.]
BISCUIT

1925

Flour 15 lbs.
Crisco 1½ "
Baking Pwd. 12 oz.
Milk 6 "
Salt 9 "

Mix with Water or Milk

MUFFINS OR GEMS

Above 1 large cup
Egg 1

Mix with Milk

(Use 7/8 small cup or 3 cooking spoons moderately heaped mixture for 4 gems.)
CORNED-BEEF HASH

Corned-Beef 1 can
Water 3/4 small cup
White
1 Tsp. Salt
Baking Powder

1/2 cup Sweet Milk

Put all the ingredients in a bowl. Beat well for five minutes. Heat up in a well greased pan. Drop in a spoonful and bake in a moderate oven until brown. Should be turned to make them crisp.

If baked in muffin rings the shape is better, and if eaten without rebaking such like a different product.

Crackers should be 3/16" in thickness.
Can be baked in muffin rings 3/8" thick.
BRAN WAFERS

1 1/2 cups Bran 2 1/2 oz.
3/4 " Graham Flour 3 "
1 " White " 2 1/2 "
1 tsp. Salt 50 gr.
1/2 " Baking Powder 40 
1 Egg
1 1/2 cups Sweet Milk

Put all the ingredients in a bowl. Beat well for five minutes. Have ready a well-greased pan. Drop in a spoonful apart and bake in a moderate oven until brown. Should be rebaked to make them crisp. If baked in muffin rings the shape is better, and if eaten without rebaking seem like a different product.

Crackers should be 3/16" in thickness.
Can be baked in muffin rings 3/8" thick.
BREAD 1925

Flour 16 lbs.
Crisco 15 oz.
Salt 6 "
Milk 5 "
Sugar 2 "

Preparing Yeast for Bread

Peel and cut a medium potato into dice, boil until soft and then mash in the hot water (say 1 to 2 pints). Let cool to blood heat and add one square of dry yeast (Yeast Foam). Let stand in warm place for several hours or over night.

Mixing the Bread

Add enough warm water to above yeast water to make 3 large cups (45 oz.) Stir into the liquid 6 large cups (3 lbs. 10 oz.) bread mixture and let stand in a warm place until light. Then knead in 2* additional cups flour mixture and raise in the moulds.
Note:- The above will make two round loaves 4 x 16½ in. and 2 pans biscuit.

*If biscuits are not wanted add only 1 cup.
CORN BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meal</td>
<td>1 lb. 12 oz.</td>
</tr>
<tr>
<td>Flour</td>
<td>4 &quot; 0</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 &quot; 0</td>
</tr>
<tr>
<td>Baking Pwd.</td>
<td>4 1/2 &quot;</td>
</tr>
<tr>
<td>Crisco</td>
<td>3 &quot;</td>
</tr>
<tr>
<td>Salt</td>
<td>2 &quot;</td>
</tr>
</tbody>
</table>

Camping recipes; ()
CAKE - 3 layers 1928

Bought Mixture 2 s.c. full (sifted)
Water 1/3 s.c. scant

FROSTING

Sugar 1 l.c.
Mapleine 2/3 tsp.
Egg 2 Whites
Fine Sugar }
Cocoanut }
gs 5 1/2

Coffee 1 lb
Egg 1 egg 2 1/2
1/4 lb coffee 1 bag
Water 2 1/2 6 s.cups

Camping recipes; ( )
PATY CAKE 1925

3 layers
Mixture 1 large cup and 1 scant small cup
Water 3/4 small cup

Beat all together. Spread on bread and toast in oven. (4 round slices) S.A.D.

Camping recipes; ()
CHEESE CAKES 1925

Cheese  ¼ lb. grated  (beaten)
Egg  1 (beaten)  (together
Salt and Paprika
Cream  1 dsp.

Beat all together. Spread on bread and toast in oven. (4 round slices) E.A.D.
CHOCOLATE MIXTURE 1925

Baker's Chocolate 48 oz.
Klim 30 "
Sugar 80 "

Mixture - 3/4 small cup
Water - 4 "

CHOCOLATE FROSTING

Mixture 1 small cup
Water 3/4 tbsp.

Butter
Vanilla
CREAMED CODFISH

1925

Codfish 11 oz. picked and packed
Cream Sauce 15 "

CREAM SAUCE

2 heaping dsp. Flour in Butter
1 small cup Cream
½ cup Hot Water

Camping recipes; ()
**CODFISH PUFF**

Picked-up Codfish 1 large cup
Sliced raw Potatoes 1½ " 

Cook together in a little water until tender, drain in a colander, beat up, then beat 1 Egg and add. Beat all together until very light. Add 1 tbsp. melted Butter. Take it by the spoonful and fry a delicate brown. Fry in very hot fat or bake in shallow dish for

**CODFISH LOAF**

With drawn butter or sauce.
COFFEE JELLY

Knox Gelatine 1 envelope
Coffee 1 qt. (soak 5 min.)
Sugar 3/4 small cup
Lemon 1 (juice)

SAUCE (for above)

Evap. Milk 1/2 cup
Fine Sugar 1 dsp.
Beat into above 1 yolk of egg.
Beat white stiff and add to above with 1/2 tsp. Vanilla.

OR

Use super-cream sweetened and flavored.
CORN MEAL MUSH

1925

Corn Meal  1 large cup
Cold Water  2½ "  "

Boil until thick.
(2 moulds)

Camping recipes; ()
BUTTERED CRACKER CRUMBS 1925

Roll common crackers to crumbs of uniform size. To each cup of crumbs add 1/3 cup Crisco (or Butter) melted, mix lightly, using fork that crumbs may be evenly coated.

Now, Butter and Sugar. Work to form until perfectly smooth.

Begin with 1 lb 1/2 cup sugar, 1/2 cup butter, 1/4 teaspoon salt. Mix very well. But in a little of milk. Add rest of butter to boiling point, add sugar and lumps, stir constantly. Seal in very very slow. Cook in double boiler.

Don't grease short pan. Fill with knife under shell. Have filling cold and fill with pastry bag.
CREAM PUDDS

1925

Shells: (Enough for 12)

Butter 1 cup
Flour 1 "
Water 1"

Boil butter and water. Work in flour
until smooth. Take off.

Filler:

Cream 1 pt.
Sugar 2/3 cup
Eggs 10 yolks

Beat yolks well. Put in a little
(2 tbsp.) cream. Bring rest of cream to
boiling point, add sugar (no lumps), stir
constantly. Beat in eggs very slowly.
Cook in double boiler.

Don't grease shell pan. Run with knife
under shells. Have filler cold and fill
with pastry bag.
Camping recipes; ()
Camping recipes; ( )
Camping recipes; ()
BOILED FISH

1925

Wash fish well in cold water. Wipe carefully and rub with a little salt. Wrap in a little cloth, cheese-cloth will answer. Have the cloth just large enough to envelop the fish. Sew edges so that there will be but one thickness over any part of the fish. Put it into a fish kettle, if you have one, if not lay it on a platter. Tie fish and platter together in a cloth and put it in bottom of a large saucepan. Cover with boiling water, add 1 tbsp. salt, and simmer very gently ten minutes to every 1 lb. of fish. Take fish from water the moment it is done; drain, remove cloth carefully, turn fish on to platter, garnish with lemon and parsley. Serve with shrimp, oyster, Hollandaise or caper sauce, or plain drawn butter.

If served cold, leave in cloth until served.
CHEESE SAUCE FOR FISH  1925

Milk  1 pt.
Cream  ½ "
Cheese  4 tbsp. grated

Put all together in a double boiler and when hot rub together 2 tbsp. butter and flour enough to thicken. Add salt and pepper to taste. When fish is about baked, sprinkle a little grated cheese on top of fish, then pour over the sauce and brown.
STUFFING FOR BAKED FISH  1925

Cracker Crumbs  1 cup
Salt  1 saltspoonful
Pepper  1 "
Chopped Onion  1 teaspoonful
Chopped Parsley  1 "
Capers  1 "
Pickles  1 "
Melted Butter  ½ cup

This makes a dry, crumbly stuffing.
If a moist stuffing be desired, use stale (not dried) bread crumbs and moisten with beaten egg and the butter, or moisten the crackers with warm water.
FISH TIMBALES 1925

Use the left over fish from yesterday's dinner and after removing the skin and bones chop finely. For one large cup of the fish add \( \frac{1}{2} \) tsp. lemon juice, \( \frac{1}{3} \) cup soft bread crumbs, salt and paprika to taste, a few drops of onion juice, and one beaten egg. Turn into greased cups and steam about three-quarters of an hour. Serve with caper sauce.

Also try cheese.
FRIED CAKES 1925

Flour 2 lbs.
Baking Powder 2 oz.
Salt 1 "
Sugar 15 oz.
Oil 1 "

Mixture 1¼ L.C. (1½ pts. scant)
Plain Flour ½ cup Optional
Egg 1
Mix with Milk 1/8 cup
Water 1/8 "

Makes 20 cakes.
FRIED CAKES

1925

Flour 2 lbs.
Sugar 15 oz.
Baking Pwd. 2 "
Salt 1 "
Crisco 1 "
Mixture 1½ pts.
(Scant or 22 oz.)
Egg 1

Mix with Milk

a square Baker's Chocolate
Dissolved over hot water
1½ cups Sugar
Water

Cook until it spins a thread. Pour over
the whites of 3 eggs well beaten and beat
until cool enough to spread.

1 small cup Chocolate Mixture
3½ tbsp. Water
CHOCOLATE FROSTING  1925

2 squares Chocolate
2 cups Fine Sugar (Confectionery)

Melt chocolate and add one-half the sugar, 2 or 3 tbsp. boiling water and add balance of sugar - then add a little more water. Add vanilla and beat.

... ...

2 squares Baker's Chocolate dissolved over hot water
1½ cups Sugar
½ " Water

Cook until it spins a thread. Pour over the whites of 2 eggs well beaten and beat until cool enough to spread.

... ...

1 small cup Chocolate Mixture
3½ tbsp. Water

... ...
ORANGE FROSTING

1 cup Granulated Sugar
½ " Boiling Water
Whites of 2 Eggs
Rind of one Orange

Boil sugar and water together until it spins a fine thread. Have egg whites beaten stiff. Add boiling sugar to whites slowly, beating all the time until moisture cools, then add grated rind.
WHITE FROSTING 1925

Sugar 1/2 cup
Boiling Water 2 tbsp.

Cook until it threads, then pour into white of 1 egg well beaten. Beat thoroughly while mixing and for 10 to 15 minutes. Add vanilla.

Maple Frosting
Mocha "
Orange "

Camping recipes; ( )
Camping recipes; ()
Graham Gems

1925

Graham Flour 40 oz.
White " 20 "
Crisco 3 "
Baking Pwd. 3 "
Salt 1½ "

Mix with Milk

Camping recipes; ()
Camping recipes; ()
Camping recipes; ()
Camping recipes; ( )
SOUR MILK

1925

Klim (skim) 1-3/4 oz.
Water 1 pt.
Heat almost to boiling for 20 minutes
Cool to 100°
Add one Parke & Davis tablet (fresh)
"Bulgaricus lacticus"
Keep warm 12 to 14 hours
Beat up, adding dissolved Klim
(whole) if necessary.
MUFFINS 1925

Biscuit Mixture 3 large spoons
Egg Whites 3
Mix with Milk

(Use yolks for Hollandaise)
Camping recipes; ( )
SCALLOPED ONIONS  1925

Boil until tender, then put a layer of onions in a baking dish and then a layer of cheese. Pour over them a little cream sauce and season with salt and pepper. Continue until dish is filled, putting bread crumbs on top. Bake in a slow oven.
Camping recipes; ()
PAstry 1925

Flour 6 lbs.
Crisco 3 " 10 oz.
Salt 3 oz.

.....

2 large cups Flour and Salt
1 " " Crisco

Mix until granular. To every heaping
dessertspoonful Mixture take 1 teaspoonful
Water.

.....
COOKING DRIED PEAS AND BEANS

Soak for 4 hours or over night in twice as much water as there are peas or beans. Cook in the water in which they are soaked unless it has an unpleasant taste. Add more water as it boils away. Cook from one to two hours, depending on the age and variety and on the purpose for which they are to be used. If they are to be served as a vegetable, do not let them get too soft. They are excellent cooked in a fireless cooker.

(See Boston Baked Beans)
APPLE PIE 1925

\( \frac{1}{2} \) lb. Dried Apples makes one deep pie

Cream the butter and sugar. Season with cinnamon.
Soak the apples 2 hours and bake them separately in same water 1/2 hour.

Apple Pie and Apple Sauce - Use some lemon.
HUCKLEBERRY PIE 1925

Rub one rounded dsp. flour into same amount of butter. Add ½ small cup warmed cream. Mix well with enough berries to three-quarters fill 8" pan. Grease the pan well before placing the dough for crust. Sweeten liberally.

1 pt. jar preserved berries. Pour off juice and add 1 heaping tsp. flour to berries in pie.
POP-OVERS 1925

Eggs 3 (beaten)
Sweet Milk 2 cups
Flour 1 " (even)
Salt ½ tsp.

Bake in hot pans and oven 20 to 25 minutes
HASHED BROWN POTATOES

Chop cold boiled potatoes rather fine. To each 1 pint, add 3 tbsp. cream, ½ tsp. of salt and a dash of pepper. Mix. Put a tbsp. of butter into a shallow frying-pan, put in the potatoes, flatten them in a perfectly smooth layer. Cook slowly until a golden brown, fold one-half over the other and turn out on a heated dish.
RICE PUDDING 1925

Rice  1/2 small cup
Granulated Sugar  1/2 cup
Milk  1 qt.
Raisins  1/5 cup
Salt  pinch

Wash rice thoroughly in cold water, drain, then put it in baking dish with the milk, sugar, vanilla and a little salt, and bake in a moderate oven about 1 1/2 hours. If a larger pudding is needed double recipe and bake about 2 hours.
Serve with hard sauce.
Camping recipes; ()
WHITE SAUCE

1925

Milk 1/2 large cup
Water 1/2 cup
Flour 1 heaping dsp.

Camping recipes; ()
SPONGE CAKES 1925

Granulated Sugar 1 cup
Flour 1 "
Warm Water 3 tbsp.
Lemon Juice 1 "
Baking Powder 1 tsp. level
Eggs 3

Separate eggs. Beat yolks, water and lemon juice. Add sugar slowly. Beat till thick. Add flour, baking powder and whites beaten stiff. Put a tbsp. of batter in each tin, sprinkle with sugar over the top and bake 15 minutes in moderate oven. Grease pans very lightly.

Camping recipes; ()
Camping recipes; ()
Camping recipes; ()