



Soulspun Kitchen

Mrs. Grimm Fox's Maple Cream

Out of Vermont Kitchens. 1947

Maple Cream
Two cups of Maple Sugar
One half cup of Cream.
Boil until it threads then
Stir in one cup of butternuts.
Pour into buttered tins and
When nearly cold cut in squares.



Notes

- You may wish to substitute maple sugar for maple syrup and butternuts for walnuts.
- Stir cream and maple syrup just until incorporated, then allow to boil, undisturbed, on medium to medium high heat until 266F.
- Pour in chopped walnuts
- Pour into 8x8 pan that is buttered or lined with parchment--or both.
- When nearly set, use a well-oiled knife to cut into squares.



Soulspun Kitchen

Mrs. Bertha L. Turner's Old Pacific Slope Punch

The Federation Cook Book: A Collection of Tested Recipes Contributed by the Colored Women of California

Old Pacific Slope Punch

For 3 gallons of puch, 2 dozen lemons. Take the juice of 11-2 dozen lemons, add 2 lbs. of sugar and let stand 30 minutes, then add 4 quarts claret wine, the other half dozen lemons rolled and sliced thin, add large piece of ice, 3 quarts of charged water and 1 pint more of claret.—MRS. B. L. TURNER.

Measurements for one Pitcher

8 Lemons
1 cup sugar
1 bottle claret
2.5 cups sparkling water
Ice

In a large pitcher, put the juice of 6 lemons. Add in 1 cup of sugar and let stand until sugar has dissolved. Add claret and sparkling water. Roll and slice two remaining lemons. Put in pitcher or glasses. Pour over ice and lemons to serve.



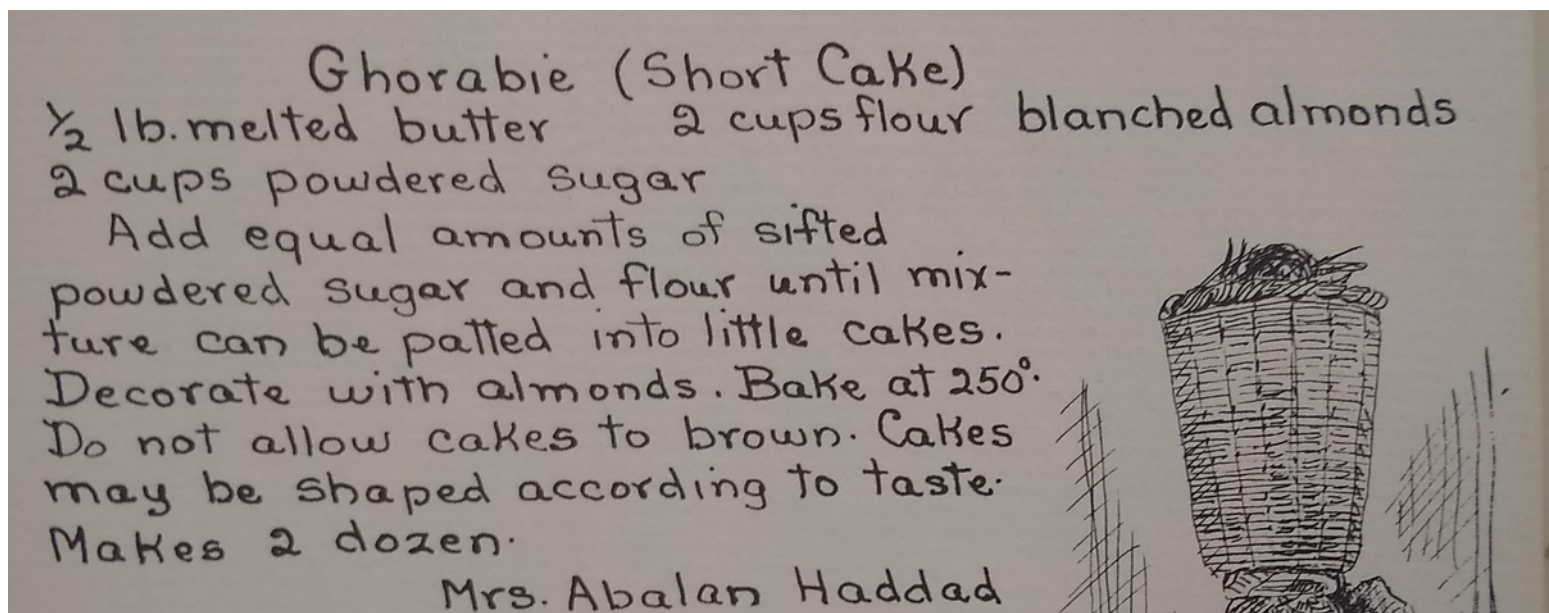


Soulspun Kitchen

Mrs. Abalon Haddad's Ghorabie

International Institute Cook Book, 1938

Lawrence History Center Archives



Soulspun Notes:

- Slow bake at 250° 30-35 minutes, watching closely so as not to brown.
- Stop at 10 minute intervals and reshape your cookies with a mason jar lid or round cookie cutter. Be aware that this will conduct heat, so use a towel or potholder to save fingertips.
- Remove from oven and allow to cool. Enjoy with tea, coffee or as they are.





Soulspun Kitchen

Mrs. Bernice Placey's Dumbfunnies
Whitefield Sesquicentennial Recipe Folder, 1938

Placey's Rest Home

Mrs. Bernice Placey

DUMBFUNNIES

1½ cups flour
1 tablespoon sugar
¼ teaspoon salt
1 egg

½ cup sour milk
1 tablespoon melted butter
½ teaspoon soda

Sift flour, sugar and salt. Add beaten egg, sour milk, melted butter and soda. Mix thoroughly. Rise 2½ hours in a warm place. Dough is then spongy. Pat out on floured board. Cut in strips, twist and fry as a doughnut in deep fat. Serve with maple syrup.

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Soulspun Notes:

- These are meant to be soaked in maple syrup so make as instructed.
- If lacking Maple Syrup, think about adding flavors and sugar.

