



**William Holmes
McGuffey Museum**

410 E Spring St
Miami University
Oxford OH 45056
Phone
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Open to the Public
Tuesday - Friday
1:00 p.m. - 5:00 p.m.
Saturday - Sunday
1:00 p.m. - 4:00 p.m.

Admission is Free

Museum Staff

Curt Ellison
Director

Steve Gordon
Curator

Helen Sheumaker
Curator of Education

Cindy Fledderman
Administrative Assistant

McGuffey Museum

Spring Recipes

Compiled by Megan Burness MU Class of '09

Miss Beecher's Domestic Receipt Book, 1850

Eliza Leslie's *The Lady's Receipt-book*, 1847

Ann Allen's *The Housekeeper's Assistant*, 1845

Jane Croly's *Jennie June's American Cookery Book*, 1870

Estelle Woods Wilcox's *Buckeye Cookery*, 1877

Maria Parloa's *New Cook Book*, 1880

RHUBARB PIE

Cut the stalks of the rhubarb into small pieces, and stew them with some lemon peel till tender. Strain them, sweeten to your taste, and add as many eggs as you can afford. Line pie plates with paste, and bake it like tarts, without the upper crust.

From *Miss Beecher's Domestic Receipt Book*, 1850

SPRING SALADS

Use salads on the table as early as possible in the Spring; they are pleasant and very healthful. Water-cresses should be a standing dish upon the breakfast table; and lettuce, with chives, peppergrass, and whatever else is available at dinner. Never mind the regular salad mixture of sweet oil and the like, if it is not convenient or agreeable. Pepper, salt and vinegar are very good condiments alone, and we must confess a weakness for an old-fashioned sprinkling of white sugar and vinegar on our lettuce occasionally; but eat it at any rate, if only with salt.

From *Jennie June's American Cookery Book*, 1870

NEW POTATOES

Wash, scrape and boil ten minutes, turn off water, and add enough more, boiling hot to cover, also add a little salt; cook a few moments, drain, and set again on stove, add butter, salt, and pepper, and a little thickening made of two tablespoons flour in about a pint of milk; put on the cover, and when the milk has boiled, serve. Or when cooked and drained, put in a skillet with hot drippings, cover, and shake till a nice brown.

From *Buckeye Cookery*, 1877

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Hints for the Season

To Stew Young Peas and Lettuce

Wash and make perfectly clean one or two heads of cabbage lettuce, pick off the outside leaves, and lay them for two hours in cold water with a little salt in it; then slice them, and put them into a sauce-pan, with a quart or three pints of peas, three table-spoonfuls of gravy, a bit of butter dredged with flour, some pepper and salt, a tea-spoonful of pounded loaf sugar. Let them stew, closely covered, til the peas are soft.



Plant Evergreens around your home. There is hardly anything that adds so much to the appearance of a home. They look so cool in the summer, and contrast so beautifully with the snow in the winter.



From *Ohio Farmer*
April 16, 1859



SPRING PUDDING

4 dozen sticks of rhubarb. 1 lemon. Half pound of loaf sugar. 1 spoon of cinnamon. Wash and peel the rhubarb, cut it short, throw it in a stew pan with the grated rind of the lemon, and the cinnamon, and the sugar; set it to cook, reduce it to a marmalade, pass it through a hair-sieve, have a pie-dish lined with good puff paste, and pour the pudding in; bake half an hour.

From *The Housekeeper's Assistant*, 1845

LETTUCE PEAS

Having washed four lettuces and stripped off the outside leaves, take their hearts, and (having chopped them well) put them into a stew pan with two quarts of young green peas, freshly shelled; a lump or two of loaf sugar; and three or four leaves of green mint minced as finely as possible. Then put in a slice of cold ham, and a quarter pound of butter divided into four bits and rolled in flour; and two tablespoons of water. Add a little black pepper and let the whole stew for about twenty-five minutes or till the peas are thoroughly done. Then take out the ham and add to the stew a half a pint of cream. Let it continue stewing five minutes longer. Then send it to the table.

From *The Lady's Receipt-book*, 1847

BACON SALAD DRESSING

Two tablespoonfuls of bacon or pork fat, one of flour, one of lemon juice, half a teaspoon of salt, one teaspoonful of sugar, one of mustard, two eggs, half a cupful of water, half a cupful of vinegar. Have the fat hot. Add the water, and boil up at once. Place the sauce-pan in another of boiling water. Have the eggs and seasoning beaten together. Add the vinegar to the boiling mixture, and stir in the beaten egg. Cook four minutes, stirring all the while. Cool and use. If corked tightly, this will keep two weeks in a cold place.

From *New Cook Book*, 1880

ASPARAGUS SALAD

Boil two bunches of asparagus with one quart of water and one tablespoonful of salt for twenty minutes. Take up and drain on a sieve. When cold, cut off the tender points, and arrange them on a dish. Pour on a cream salad dressing.

From *New Cook Book*, 1880