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Williamsburg Grange and Community



COOK BOOK



Williamsburg, Massachusetts

1952

DEDICATION

To those who like good things to eat,
And those who like to cook,
In hopes that it will serve them well,
We dedicate this book.

We know that if you'll scan this book,
And do it not in haste,
You'll find here much to please the eye
And gratify the taste.

These recipes are favorites;
Each one is tried and true;
And yet we feel that everyone
Will find here something new.

Some quotes that we have printed here,
We'd like to have you know,
Were used in "Burgy" Grange Cook Book
Some fifty years ago.

Our thanks to those who helped our group,
Whose project this became,
And recipe contributors
Too numerous to name.

We hope you'll use the "ads" as well;
We give our thanks for these;
The service that these folks extend
We know is sure to please.

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BREAD, ROLLS AND BISCUITS

"As Christians, it is our duty to eat cheerfully."

Bread

C. Watling

Mix 2 cups warm water and 1 yeast cake. Mix together 3 cups flour and $\frac{1}{4}$ cup sugar, and water and yeast. Let rise in warm place until double in volume, then add 2 tbsp. shortening, 3 cups flour; $\frac{1}{4}$ tsp. nutmeg. Mix until smooth. Let rise again until double in volume. Makes 2 loaves.

Coffee Bread

Marjorie Ronka

2 cups milk; $\frac{1}{2}$ cup sugar; 6 cups sifted flour (or enough to make soft dough); 1 yeast cake; $\frac{1}{4}$ lb. melted butter or margarine; $\frac{1}{2}$ tsp. cardamon seed (ground); 3 eggs; 1 tsp. salt.

Mix sugar, beaten eggs, milk (scalded and cooled to lukewarm), cardamon seed and melted butter. Add yeast dissolved in 2 tbsp. lukewarm water and flour to make soft dough. Knead well. Cover and put in warm place to rise about 1 hour. Knead and form into loaves or cut into 3 parts, rolling each into long strips, then braid them or roll into $\frac{1}{2}$ inch thick sheet, brush with melted butter, sprinkle with chopped almonds. Roll, place on buttered baking sheet. Let rise. Before putting in oven, brush loaf with beaten egg, add sprinkling of sugar and chopped almonds. Bake until golden brown in 350° F oven. Serve warm.

Oatmeal Bread

Helen S. Kellogg

2 cups rolled oats; $\frac{1}{3}$ cup shortening; $\frac{1}{2}$ cup brown sugar; 1 tsp. salt; pour over this 4 cups boiling water. When cool add 1 yeast cake and flour to knead. Let rise then make into loaves or rolls and let rise again and bake.

Nut Coils

Mary Kellogg

Mix together 1 cup lukewarm milk; $\frac{1}{4}$ cup sugar; 1 tsp. salt. Crumble into mixture 1 yeast cake. Stir until yeast is dissolved. Stir in 1 egg. Add $\frac{1}{4}$ cup soft shortening and mix in with spoon or hands. $3\frac{1}{2}$ to $3\frac{3}{4}$ cups sifted flour; add in 2 additions, amount necessary to make dough easy to handle. Turn onto lightly floured board; cover; let stand 10 minutes to tighten up; then knead until smooth. Place in greased bowl. Cover with damp cloth, let rise until double in bulk. Knead and let rise again about 45 minutes. Knead and roll out on lightly

