



Belgrade Historical Society

November 2020 E- Newsletter

By Eric Hooglund, Editor

HOT OFF THE PRESS!

The BHS is excited to announce that our project to reprint the popular but nearly impossible-to-find Belgrade Grange Cook Book of 1932 has been accomplished! And just in time for the Christmas gift-giving season (see photos below!). It is full of recipes that would make tasty Christmas treats as well as many other recipes that both would satisfy and warm hungry stomachs on cold winter mornings and evenings. Many recipes, especially those for desserts, were served at the numerous and popular suppers at the Grange building in Belgrade Depot. Those once famous suppers undoubtedly were the reason why so many Grange women locally were renown for their cooking skills. The admired 'chefs' included, among others, Efie Adams, Florence Alexander, Angie Bartlett, Mary-Belle Childs; Lillian Cottle, Rhoda Endicott, Mabel Farnham, Minnie Penney, Emma Pulsifer, Alta Rogers, Edna Thing, Jennie Wadleigh, Marado Woodman and Alberta Yeaton.

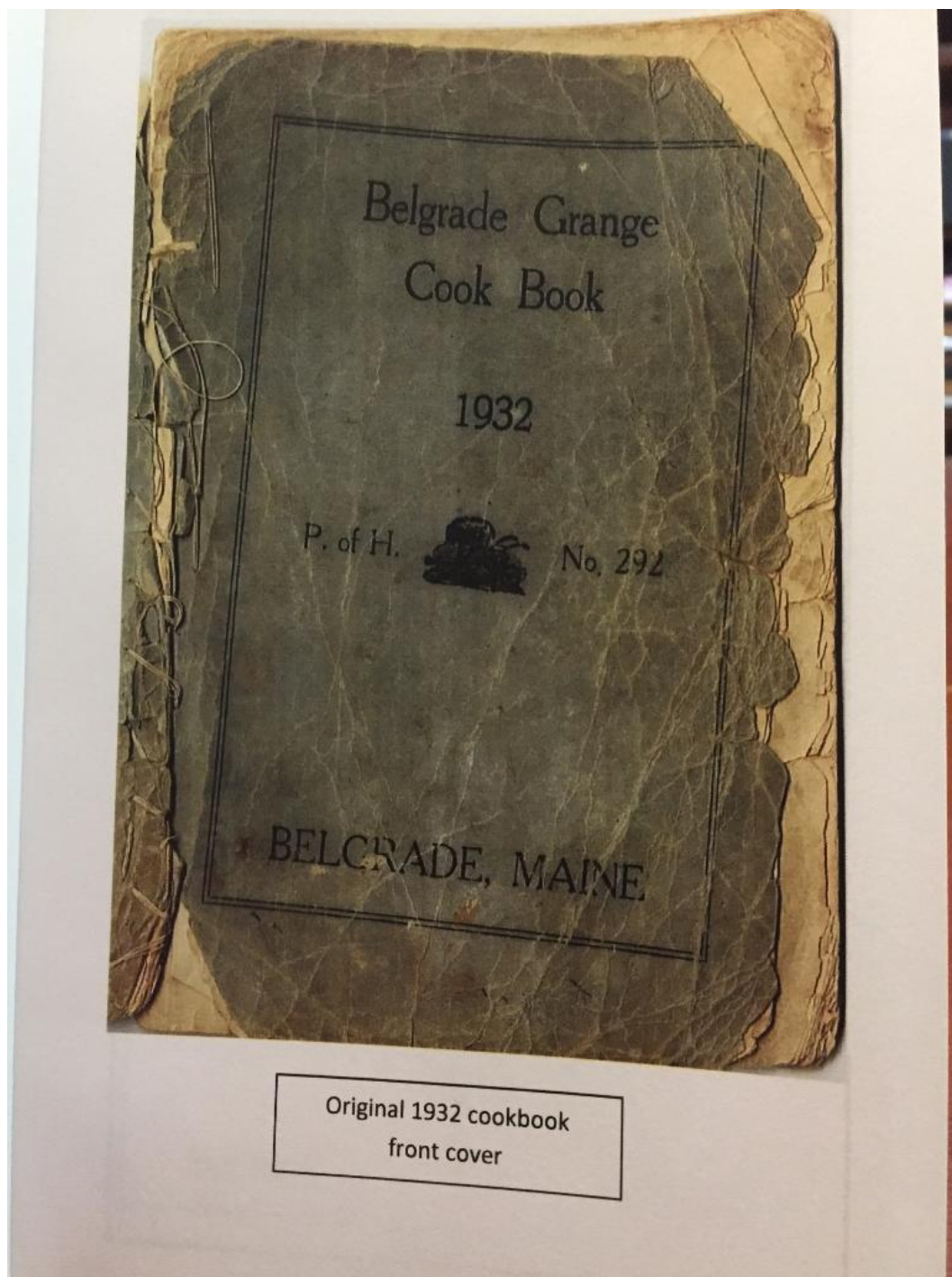
**Belgrade Grange
Cook Book
1932**

P. of H. No. 292

BELGRADE, MAINE

Belgrade actually can boast of having had two Granges in the past: One in Belgrade Depot and the other in North Belgrade. The Grange in the Depot, No. 292, Patrons of Husbandry (the official name of the Grange), was organized in September 1887 with 26 charter members, eventually expanding to over 50. Its early meetings were held at the Masonic Hall in the Depot. The Belgrade Masons were older than the Grange, having organized in 1862. A decade later, the Masons built the 2-story Masonic Hall, which had a large hall on the ground floor and meeting rooms on the upper floor. The Belgrade Masonic lodge eventually had over 100 members and was considered one of the largest in the state. Its hall was used for town meetings as well as for Grange meetings. In the early twentieth century, however, membership in the Masons declined; by the 1920s, the Grange had acquired Masonic Hall and ‘re-named’ it the Grange Hall. The building still exists in the Depot, although now it is under private ownership.

The *Belgrade Grange Cook Book* organizes its recipes into 11 categories: Soups; Main Dishes; Salads; Bread; Puddings; Pies; Doughnuts; Cookies; Cakes; Pickles; and Candy, Ice Cream, Etc. It also features a Forward written by BHS President Dianne Dowd and which includes a very valuable page, ‘Useful Definitions for Terms Contained in this Cookbook,’ which was added to the 2010 reprint. I am stressing here ‘valuable’ because the 1932 recipes feature such terms as ‘heaping’ tablespoon and teaspoon; ‘scalded’ and ‘sweet’ milk; and ‘slow’, ‘moderate’ and ‘hot’ instead of temperatures for ovens!



Virtually all of the recipes are familiar foods we still eat today, 88 years later! Those who are preparing for Thanksgiving especially may want to try out a few of the numerous pie recipes. For example, Rhoda Endicott's recipe for Old-Fashioned Pumpkin Pie seems very useful as it 'makes two large or three small pies' (p. 26), and it includes directions for making (the often elusively

perfect) piecrust. I personally enjoyed the recipe for Squash Doughnuts from Mrs. E.G. Pulsifer (p. 29), because it brought back fond memories of my grandmother and mother making squash doughnuts when I was a child. The Harris Baking Company in Waterville also made squash doughnuts until it went out of business in the early 1970s. When I was in graduate school in Washington, DC (1968-71), I enjoyed bringing back from Maine squash doughnuts—and Moxie—for my new friends who never had been to Maine and never had experienced the delight of squash doughnuts (which they loved) or the invigorating taste of Moxie (which they definitely did not like!) For readers who remember squash doughnuts, please let me know what kind of squash you recall was used? Mrs. Pulsifer did not specify a type of squash in her recipe! I believe that my grandmother and mother used precooked Hubbard squash to make their squash pies and doughnuts. But I do not know whether this was common or whether other squash, such as acorn and/or butternut squash, might also be suitable?

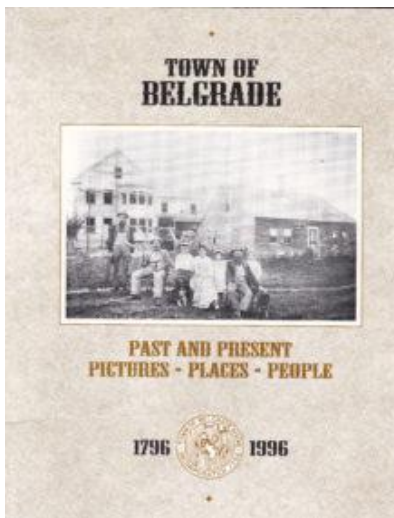
Before closing, I ought to mention that all the pages of original ads from the 1932 *Belgrade Grange Cook Book* are in the reprinted edition. The ads also are interesting, because they provide insight into the businesses and products available 88 years ago. None of them are from Belgrade merchants, but many ads tout

diverse Oakland enterprises, including animal feed stores, pharmacies, clothing shops, and restaurants. And there are a few ads for Augusta and Waterville retailers.

Finally grateful thanks to Marcel Schnee at the Print Shop in Belgrade Lakes for his expert help with the design and layout of the text and for publishing the reprint edition!

The cookbook is available at Hello Good Pie and Oliver and Friends Bookstore in Belgrade Lakes Village.

It is also available from the Belgrade Historical Society for \$15.00 + a \$3.00 for Postage. To order from BHS send an email to belgradehistoricalsociety@gmail.com



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"NEW"

"The Belgrade Historical Society" NEW Face book page

We look forward to enhancing your understanding of the rich history of Belgrade and its lakes.
And also keeping you up to date on any new activities

Capital Fund Drive



Rendering of Townhouse after Renovation

Sketch by Artist Erik Johnson

The **Capital Fund Drive** is going well! We have received several thousand dollars and returns are coming in on a daily basis. A friendly reminder to those who want to give and have not yet done so. Use your return envelope or send your own to BHS, P.O. Box 36A, Belgrade, Maine 04917. Use PayPal as an alternative by going to our website belgradehistoricalsociety@gmail.com.

Don't forget that BHS is a non-profit 501 (3) 2 organization, so all contributions to its capital campaign to renovate the Old Town House are tax deductible. Any donation you make to BHS can be deducted from your income tax to the extent allowable by law. Please think of making an end-of-year donation to our worthy cause and help to preserve our history.

Please stop by and check out the progress of the restoration of the Old Town House, they are doing a fantastic job of restoring the building!