



December 2018 E-Newsletter

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The Christmas holiday season is upon us once again. A fun way to celebrate might be to make some foods popular during Christmases past in Belgrade. And your Historical Society recently acquired an 85+ years old cook booklet with some appealing recipes that ought to help make Christmas not just merry and bright but tasty, too. This gem is part of the Elizabeth Strickland Memorial Collection. Members who attended the old Belgrade High School during the 1950s and 1960s may remember her as a teacher during those years. She saved all the *Echo* yearbooks and much other memorabilia, such as commencement and school play programs. Among the memorabilia is a *Belgrade Grange Cookbook, 1932*. It is a 32-page booklet with some 200 recipes contributed by Grange members, plus adds from once popular Oakland and Waterville businesses that no longer exist.

For a first course, how about making an Oyster Soup? Here is the recipe from Nora Minot [Elnora Farnham Minot (1866-1933), grandmother of James ‘Jamie’ Minot]:

Put a quart of milk into a three-quart saucepan. Bring to a scald, reduce heat and add a pint of milk into which has been blended 2 tbsps. cornstarch, 2 tbsps. butter and 1 tsp. salt. Stir slowly while adding. When mixture is thoroughly hot add a pint of oysters begin to shrink a little and are thoroughly heated. Keep over very low heat until served piping hot.

The main dishes feature various meat loafs that would be ideal for Grange suppers but perhaps not for Christmas dinners! But there is an interesting potato dish

that would pair well with Turkey, goose or fish filets, and that is Edna Y. Thing's

Scalloped Potatoes:

Butter baking dish. Put 3 potatoes, 1 onion sliced thin and rolled cracked crumbs in alternate layers with salt, pepper and butter. Add 1 pint water and fill dish with milk. Bake one and one-half hours. [I would suggest slicing the 3 potatoes, but not as thin as the onion!]

Looking for a different bread to serve? How about Squash Muffins? Here is a recipe for them from Jennie Wadleigh:

2/3 cup sugar and 1 cup left-over squash. Beat an egg until frothy and add it to the other ingredients. Mix 3 tsps. of baking powder and 1/2 tsp. salt with 2 2/3 cups of flour and sift. Add to the squash mixture and beat thoroughly. Then add 2 tsps. of melted butter and put in muffin rings. Bake in a moderately hot oven for twenty-five minutes.

Does your home, like mine, seem to gather too much candy and other sweets at Christmas time? Well, if you want to try a different dessert, how about a Vinegar Pie?

Here is the recipe from Alta Poland Rogers (Mrs. Gould Rogers):

1 egg, 3 tsps. vinegar, 1 tsp. lemon extract, 4 tsps. flour, 1 cup sugar and 1 cup water. Mix sugar and flour together, then add water and cook five minutes. Add egg, lemon and vinegar. Put mixture in pie crust that has been previously baked. Beat whites of eggs for meringue. An excellent substitute when the fruit is not handy or high.

And finally, a pie crust recipe from a renown Belgrade pie maker during the 1920s and 1930s. That would be Rhoda Endicott, whose children—a son and two daughters— all served in the US armed forces during World War II.

Have all ingredients cold. 1 quart of sifted flour, 1/2 cup lard, 1/2 cup butter, 1 cup cold water and salt. Rub the butter and lard well into the flour, then add the water. Mix as little as possible. This makes sufficient crust for two large or three small pies.

Anyone who experiments with these recipes, please e-mail me the results so that I can inform other members. I'll keep your name anonymous if you prefer!





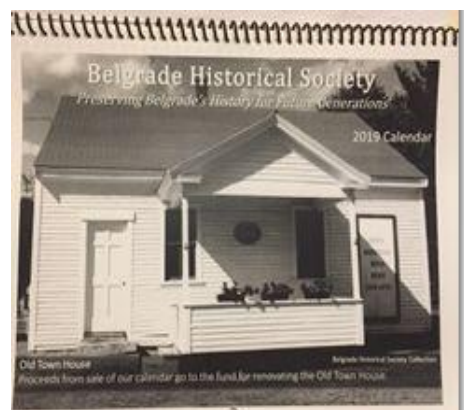
Lighting Belgrade's Christmas Tree, December 1, 2018
Merry Christmas to all our member from the BHS Executive Board!

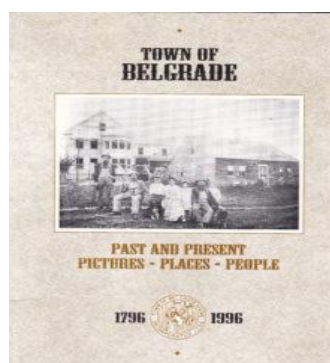


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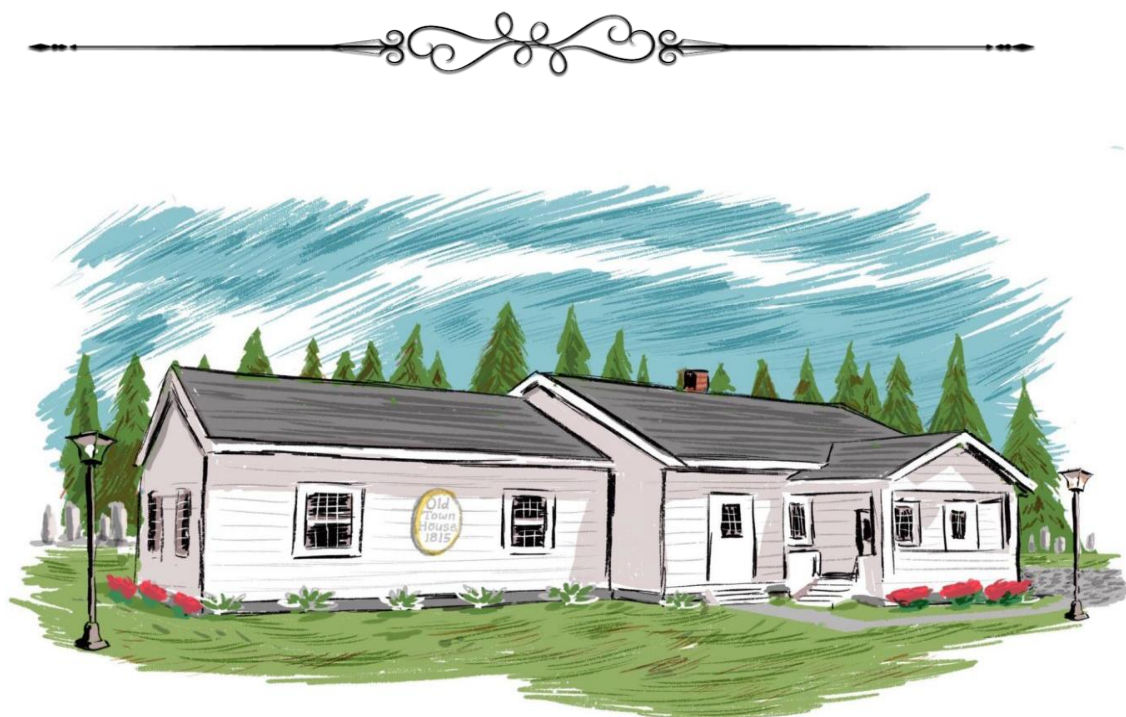




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Rendering of Townhouse after Renovation

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.

Thanks to those who have already donated, all donations will help the bottom line!

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 before Dec. 31 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.