



On Thanksgiving Day in 1875 the family kitchen presented this scene of feverish activity. Today the kitchen equipment and the clothing of the cooks are quite different, but the American housewife is still serving turkey with dressing and cranberry sauce, sweet potatoes and either pumpkin or mincemeat pie with coffee as the favorite beverage. In observance of Thanksgiving 1963, this page is devoted to recipes used by housewives in the Thirteen Colonies. Thanksgiving was first observed in 1621 by the Pilgrims in the Plymouth Colony, but no specific date for the observance was set until 1863. Through the influence of Sarah Hale, President Abraham Lincoln proclaimed the last Thursday in November as national Thanksgiving Day. (Photo by Coffee Brewing Institute; colonial recipes from House of Calvert.)



Drinking & Dining  
Recipes from the original  
Thirteen Colonies

 NORTH CAROLINA 

Hopping John



Boil 2 cups Cow Peas until they are tender. Add 1 cup uncooked Rice and 3 tablespoons Bacon Drippings and enough of the Water in which the Peas were boiled to steam the Rice (about 3 cups). Salt to taste. Cook over a slow Fire for one hour. This serves about six.

 PENNSYLVANIA 

Schnitz und Knepp

Get end piece of good smoked Ham, weighing 2 1/2 to 4 pounds. Place in a Pot and cover with Water. Simmer it for about 2 hours, changing Water after 30 minutes. Soak in Water in advance 1 or 1 1/2 pounds of dried Apples, (the kind which has not been pared before drying), and put into the Pot, together with the Water in which they have been soaked. Let simmer for another Hour, adding tablespoon brown Sugar. Make the "Knepp" (dumplings) by sifting together 2 cups Flour, 1 teaspoon Salt, 4 teaspoons baking Powder, 1/2 teaspoon Pepper. Make a stiff Batter by mixing with about half cup Milk, 3 tablespoons melted Shortening, and 1 Egg well beaten. Remove the Ham and Schnitz, bring Liquor to a boil, and then drop tablespoonfuls of batter, one at a time, into boiling Pot. Cover quickly, and boil for 17 to 20 Minutes. Serve it covered with the Liquor well thickened with Flour.

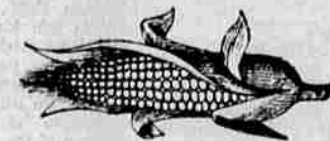
 SOUTH CAROLINA 

Kedgeree



Cook separately: 2 cups of Rice, 2 cups of flaked Fish and 4 Eggs (Eggs should be cooked Hard). Chop the Eggs and add them to the Rice. Also add the Fish, 2 tablespoons of minced Parsley, 1/2 cup top Milk and Salt and Pepper. Reheat in a Double Boiler and serve immediately. Yields 5 Servings.

 RHODE ISLAND 



Rhode Island Johnnycakes

Stir 1 cup of white Corn Meal and Salt into 1 cup of boiling Water. Simmer until thickened, stirring frequently. Remove from heat. Add 1/2 Cup of fresh Milk, bit by bit, stirring until thick. Drop by Tablespoonfuls on Hot Griddle and fry till done.

 VIRGINIA 

Oyster and Ham Pie



Drain one Pint of Fresh Oysters and put aside the Liquid. Melt 1/2 cup of Butter and stir in same amount of Flour. To this mixture add 1/2 cup of Oyster Liquid, 1/2 cup of white Wine, and 1/2 cup of good Fresh Milk. Cook this till good and thick. Add then the Oysters, 3 Handfuls of cut-up cooked Ham, 2 cups of green Peas, 1 Onion, put all into Pot and cook in hot Oven for 15 minutes.

 CONNECTICUT 



Connecticut Cod Chowder

Take 2 pounds of Cod, and simmer in 2 Cups of Water for 1 1/2 Hour. Drain and put aside Liquid. Remove all the Bones. Dice 2 Ounces of Salt Pork and fry in Butter till crisp. Set aside. Fry 2 sliced Onions in Pork fat. To this add Cod, 4 large Potatoes, peeled and diced, 1 Handful of well chopped Celery, a crumbled Bay Leaf. Put all into Liquid and simmer till Potatoes are soft but unbroken. Serve.

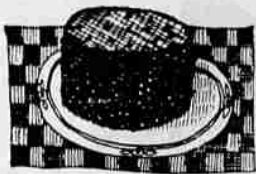
 MASSACHUSETTS 

Boston Baked Beans



Take 2 Cups of well-picked-over dried Beans. Cover with Water and soak the Beans Overnight. In the Morning, bring to boil, then simmer for one full Hour. Drain and put Liquid aside. Put 1/4 lb. of Salt Pork in Bean Pot. Add Beans, 1/2 Cup good Jamaica molasses, one Onion grated fine, some Mustard and 1/2 Cup Liquid. Put 1/4 Salt Pork on top, cover and boil slowly for 5 Hours. Finish with Cover off and one more Hour of Baking.

 DELAWARE 



Rich Black Cake

Take 20 Eggs; divide the whites from the Yolks and beat Whites to a Froth. Then work 2 pounds of Butter to a Cream, put the whites of Eggs to it, a Spoonful at a time, until well mixed. Then put 2 pounds of Sugar, finely powdered, in it in the same manner. Then add the yolks of Eggs, well beaten, 2 1/2 pounds of Flour and 5 pounds of Fruit. Add to this 1/4 ounce of Mace, a Nutmeg, 1/2 pint of Wine and some French Brandy. Five and one quarter hours will bake it.

 NEW HAMPSHIRE 

Maple Ginger Snaps



Cream together 2 cups soft Maple Sugar, 1 cup Butter and 2 beaten Eggs. In another Bowl, sift 1/4 teaspoon Salt, 4 cups Flour and 1 tablespoon Ginger. Add 1 teaspoon Soda to 1 cup Sour Cream. Then add the Flour and Ginger to the first Mixture alternately with the Cream. Roll thin and bake in a moderately hot Oven for about 8 Minutes. Yields about 5 dozen Cookies.

 NEW JERSEY 

Twelfth Cake

Put one and a half pounds of Flour on the Bread Trough and make a hole in the Center. Dissolve 1/2 ounce of Yeast in warm Water and place it in Hole in flour. Add enough warm Milk (scalded and cooled) to make a medium Dough, kneading it until smooth. Set Dough aside to raise in warm Place for about 6 Hours until it has doubled its bulk. Add another half pound of Flour and 1/2 ounce of Salt. Then add 6 Eggs beaten into 1 cup of Sugar and 1 pound of Butter. Knead all together adding more of the Eggs if the dough is too stiff. Set in a covered Bowl for an Hour, then knead lightly and pat into a Ring, leaving a Hole in the Center. Place in a Pan lined with buttered Paper and allow cake to rise for an Hour. Glaze with about 6 beaten eggs and bake for one and one-half Hours in an Oven of about the temperature that is used for Bread or somewhat cooler.

 GEORGIA 

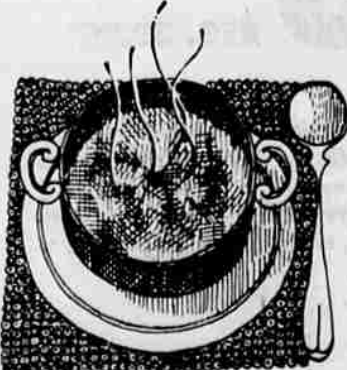
Pecan Cake



Beat the Yolks of 6 Eggs until light. Add 1 1/2 cups Sugar, and 1 teaspoonful of vanilla, and beat again. Mix 3 cups Pecan Meats (chopped as fine as possible), 1 tablespoon Flour, 1 teaspoon Baking Powder and 1/2 teaspoon Salt. Add them to the Yolks. Beat well and stir in the Whites of 6 Eggs (stiffly beaten). Bake in two layers in moderate Oven. When cold, put together and ice with Boiled White Icing, sprinkling 1/4 cup of chopped Raisins on Top. This Cake makes an excellent Dessert if put together and covered with Whipped Cream flavored with Sherry Wine. The Cream must be whipped and flavored some time before using, and then drained, so that only the stiff Part is used.

 MARYLAND 

Maryland Turtle Soup



"Kill the Turtle at Daylight in Summer, the Night before in Winter, and hang it up to bleed. After Breakfast, scald it well and scrape the outer Skin off the Shell, open it carefully so as not to break the Gall. Break both Shells to Pieces and put them into the Pot. Lay the Fins, and Eggs and some of the more delicate Parts by—put the Rest into the Pot with a Quantity of Water to suit the Size of your Family. Add two Onions, Parsley, Thyme, Salt, Pepper, Cloves and Allspice to suit your Taste."

"An Hour before Dinner take Parts laid by, roll them in brown Flour, fry them in Butter, put them and the Eggs in the Soup. About half an Hour before Dinner thicken the Soup with brown Flour and Butter rubbed together. Just before Dinner add a Glass of red Wine."

 NEW YORK 

Head Cheese



Begin with 1 calf's Head or 1 pig's Head (or half of each) and 4 pounds of Beef or Pork (or 2 pounds of each). Wash Head and Meat, cook for 5 hours in plenty of boiling Water and Salt, let the Meat cook 3 Hours with it. Search for Bones and remove them all, then grind the Meat and mix with 1 1/2 or 2 1/2 quarts of Bouillon (in which the meat has been cooked.) It should not be too dry. Add 1 grated Nutmeg, 1 tablespoon ground Cloves, 4 ounces Vinegar and some sour Gherkins (chopped). Put it in a Bowl, which has been rinsed with cold Water, leave 1 inch room near the Top. Let it get cold, cut out a piece of white Paper to fit on top of the Bowl, cut a Slit in it. Pour some Vinegar over it and keep it. Pour some Vinegar on as soon as it gets dry.

Oyster and Ham Pie