



Cooking with the Horse and Buggy People Series

THE Wooden Spoon COOKBOOK



"Unlike many other cookbooks, The Wooden Spoon Cookbook is a treasure for any cook or cookbook collector. Reading a cookbook has never been so enjoyable until now."

—The Holmes County Traveler



Carlisle Press
WALNUT CREEK

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A NOTE FROM MIRIAM

Welcome to the Wooden Spoon Cookbook. I'm happy to share my recipes and life with you in the pages of this book—but first an introduction to my family and myself:

I'm the oldest (I'm 17 now) child in a family of seven. Ivan and Mary are my parents. My dad owns I.M. Painting. My mother takes care of my younger brothers and sisters (and myself!) and our large garden. We all enjoy working together raising corn, beans, peas, carrots, lettuce, and many other garden vegetables.

I have 3 sisters: Sarah (12), Anna (8), and Laura (5) and three brothers: Aaron (16), Marvin (13), and Reuben (9). We have lots of good times together—playing and working!

As you browse through the pages of this book you'll meet more of our family and friends. You'll

find it especially delightful to meet my grandparents in my little stories.

Scattered throughout the book you'll meet up with special places and things, like our house that's been home ever since I can remember. And there's the one-room school that holds many fond memories. And my mom's bell collection, the wishing well in the backyard . . . I'll let you find the rest. They're all mixed in with the recipes in this book, just like Mom's homemade casseroles—a little of this and a little of that. It's all blended together to make a story you'll enjoy.

So pull up a comfortable chair and a cup of coffee or tea and let me tell you a few short stories, and when you're ready to make dinner I hope you'll come back. Come back ready to taste Grandma's Bob Andy Pie that she had at her wedding in 1942 (see page 55), Mom's Homemade Bread (see page 4), and my own Soft Batch Cookies (see page 95). I know you'll love it!

Miriam Miller

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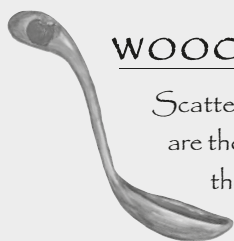
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Miriam's Favorite Salad Dressings

inside back cover

Symbols

used in
The Wooden Spoon Cookbook



wooden spoon wisdom

Scattered throughout The Wooden Spoon are these gems of wisdom about life. I hope they'll bring a smile to your face, and joy to the everydayness of cooking.



miriam's memories

In Miriam's memories I'll share a generous slice out of my life. Childhood memories, a fond recollection connected to a favorite recipe, and the antics of my parents and siblings are the subjects of my stories.





Breads and Rolls

Homemade bread
Is so very good;
I think I'd live on it,
If I really could.

There's brown bread
And there's also white,
But the white is
By far my favorite!

If we buy it out of the store
We buy the brand called Hillbilly;
But eating store-bought bread
Makes you feel rather silly!

So let's all just bake
Our own bread.
"It's also more nutritious!"
My mother once said.

BREADS AND ROLLS MINI INDEX

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wooden spoon wisdom

Gossip is like a balloon; it grows bigger with every puff.

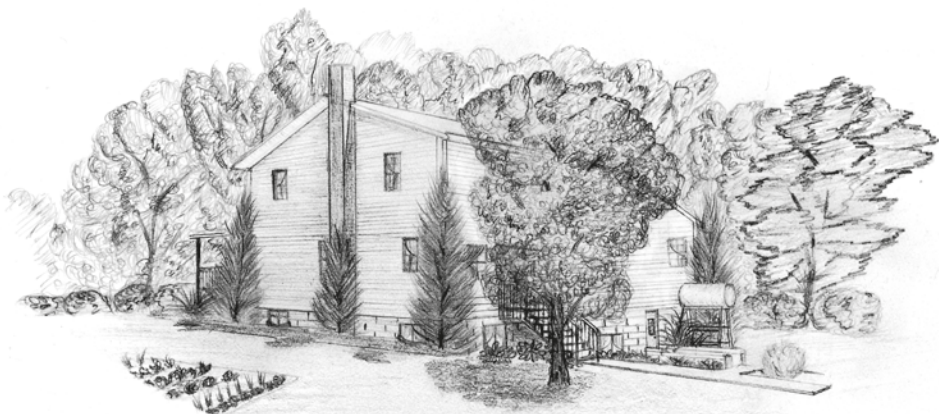
If you cannot give a good reason for what you are doing, there is a good reason you should not do it.

Human minds are like wagons.
When they have a light load they are much noisier
than when the load is heavy.

Many things are opened by mistake,
but none so frequently as the mouth.

Half of being smart is knowing what you're dumb at.

The House at the Edge of the Woods



This is our home place, way back on T.R. 654, east of the little town of Mt. Hope, Ohio. Mom's small kitchen garden just made it in the bottom left corner! Our main garden is out of sight behind the house. See the big tank on stilts at the back right corner of the house? That tank contains fuel to heat our house. We also burn wood and coal. Plenty of shade trees and the large woods around the house give us plenty of room to explore and play.

Mom's Homemade Bread

Mrs. Ivan A. Miller
(Miriam's Mother)

1 cup lukewarm water
1 Tbsp. brown sugar
2 Tbsp. yeast
1 cup sugar

1 Tbsp. salt
 $\frac{1}{2}$ cup shortening
1 qt. warm water
flour

In a small bowl, take 1 cup lukewarm water and mix brown sugar and yeast in it. In a large bowl, mix sugar, salt, shortening, and 1 qt. warm water. Add 4 cups flour and beat well. Add yeast mixture. Add 3 more cups of flour and beat well. Keep on adding flour 1 or 2 cups at a time, beating well after each addition. When dough gets too stiff to beat, use your hands to work in enough flour to make a soft dough (greasing hands occasionally). Grease bowl. Turn dough around. Cover; let rise in a warm place. Work down at 45 minute intervals 3 times. Form into loaves. Let rise until double in size. Bake at 350° for 35 minutes.

White Bread

Mrs. Melvin (Esther) Miller

1 cup white sugar
pinch of salt
2 Tbsp. yeast

1 cup oil
flour

Combine sugar, salt, 2 cups hot water, and 2 cups cold water. Make sure water is warm. Add yeast and let set until yeast dissolves. Add oil and flour to make a nice dough, not too stiff. Let rise; knead and let rise again. Shape into 5 or 6 loaves and put into greased pans. Bake at 350° for 15–20 minutes. Do not overbake. For light wheat bread, add 1 cup of whole wheat flour.

Bread

Mrs. Ammon (Lydia) Miller

about 3 cups flour
 $\frac{1}{2}$ pkg. dry yeast
1 tsp. salt

1 Tbsp. sugar
1 Tbsp. lard
1 cup liquid

This makes 1 loaf of bread.