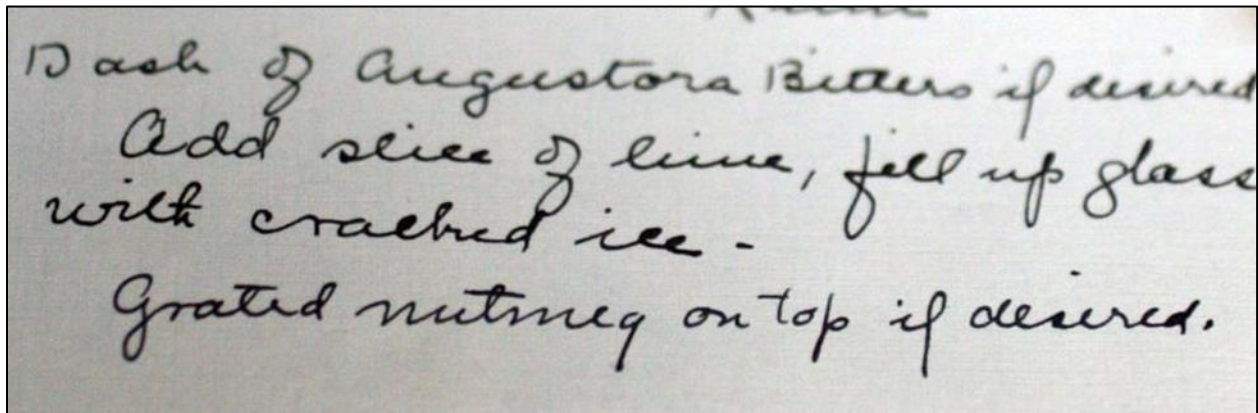


Recipes From Eula's Kitchen

Edited by Trail End State Historic Site Superintendent Cynde Georgen

According to Eula Kendrick, she did not like to cook, wasn't very good at it, and didn't want to *become* very good at it. Her only desire was to be good enough so that, if she had to be the one doing the cooking, the cowboys wouldn't leave the ranch in search of better grub!

Even so, like every good housewife of the age, Eula had a collection of recipes that she preferred. Thanks to a generous gift from Eula's granddaughter, Trail End is in possession of a most interesting item: Eula Wulfjen Kendrick's handwritten recipe book. In it are forty recipes, most without accurate measurements or even complete procedures. Some only provide a list of ingredients – the cook is expected to know what to do with them.



Detail from Eula Wulfjen Kendrick's Recipe Book, undated (Hoff Collection, TESHHS)

INDIAN MEAL PUDDING - No attempt is made to provide instructions beyond measurements. The proper oven temperature would no doubt have been known to an experienced cook.

- 1 quart new milk, boiling
- 1 cup molasses
- A pinch of soda
- 4 tablespoons corn meal
- 1 lump butter, walnut sized
- 2 eggs (3 when plentiful)
- $\frac{3}{4}$ teaspoon salt

Bake overnight or from 3 to 5 hours.

GINGERSNAPS - In addition to a complete lack of instructions, note the absence of flour measurements in this cookie recipe; it is assumed that the cook knows to add flour!

- 1 cup molasses
- ½ cup sugar
- 1 cup butter
- 1 teaspoon alum dissolved in
- ½ cup boiling water
- 2 tsp soda
- 1 tsp ginger

CREAM TOMATO SOUP

- Boil soup bone well
- Put lump of butter size of an egg in pan til it boils
- Stir in 1 half cup of flour; let it brown
- Strain in 1 can of tomatoes
- Add a little sweet cream, then the juice from the meat

FIG PUDDING - This "Figgy pudding" is a bit different from that served each year at Trail End's Annual Holiday Open House. Unlike Eula's more traditional steamed pudding, ours is baked.

- ½ pound figs, chopped
- 1 teacup grated bread crumbs
- ½ cup sugar
- 1 teacup melted butter or suet
- 1 cup water
- 5 ounces candied orange peel and citron
- ¼ teaspoon soda
- 1 nutmeg, grated
- 5 eggs, well-beaten
- Spices to suit taste

Steam four hours and serve with following sauce.

SAUCE FOR FIG PUDDING

- 1 cup sugar
- 1 egg
- Lump butter, walnut size

- 1 tablespoons flour
- 2 tablespoons cold water

Beat all together and pour into ½ pint milk or boiling water. Flavor with wine or brandy.

In addition to food and drink, Eula's little book also contains recipes for various homemade cleaners.

SILVER CLEANER

- 2 tablespoons sal soda
- 2 tablespoons alcohol
- 2 tablespoons ammonia
- 2 tablespoons whiting
- 1 quart water

Boil twenty minutes.

WASHING FLUID - This sounds so very, very toxic!

- 1 cup gasoline
- 4 tablespoons strongest ammonia
- 1 lump borax, walnut size
- 1 bar soap, shaved fine
- 7 quarts water

Add soap to water; stir until dissolved; add borax to soap while in kettle. After cooling a little go into yard and add gasoline and ammonia.

One cup of mixture with ¾ bar of soap put into boiler of water makes a cleansing fluid to put clothes to boil out dirt, then into machine and finish.



© 2020 – Trail End Guilds, Inc. & Trail End State Historic Site

All Rights Reserved

For more information, visit www.trailend.org