

*Recipe Notes*

# Mary Borst's Recipes

*From her own hand, and clippings  
she had saved*



*Woodstove in the Borst Home ~ similar to the one  
brought around the horn by Joseph Borst for Mary.*

*~ Compiled by Centralia Parks Department Staff*



*Kitchen Queen currently located in the kitchen of the Borst Home. High chair made by Joseph Borst can be seen to the left.*

## *Recipe Notes*

*Pantry as seen today in the Borst Home.*



## *Recipe Notes*

In 1854 Joseph Borst married sixteen-year-old Mary Adeline Roundtree. Her family had come west from Illinois in 1852 to settle in Oregon County. Joseph and Mary started their life together in a small cabin on Joseph's farm. When a war broke out in 1855, with some local Indians, the Borsts and many other settlers moved into quarters in the stockade at Fort Hennes, a local fort that has since been destroyed. After the war, the Borst's returned to their land and moved into the blockhouse that had been built during the war.

Around 1860 or before (the exact year is not known), Joseph Borst started construction on the house Mary wanted so badly. Some say the house was built for Mary because of the numerous times the family had to move and the harsh conditions under which she had to live. Others say it was because of a promise Joseph had made in order to get her to marry him. Whatever the reason, the house was built and its construction took two years. This is the Borst Home that still stands, over one-hundred and fifty years later .

For Borst Home tour information or questions, call Centralia Parks Department at 360-330-7622. Enjoy these old time recipes!

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## Household Brevities.

- Probably few housekeepers know that an ordinary cork may be made as serviceable as a glass bottle stopper by steeping it in hot sweet oil. Heat the oil in a little basin on the stove, drop in the corks and, drawing the basin back from the fire, let the corks lie in the oil for a few minutes.
- To prevent your steel knives from rusting, dip them, after washing, into a solution or thin paste of baking soda and water; then wipe clean and dry.
- To clean a carpet, take a pailful of cold water and add to it three gills of oxgall. Rub this into the carpet with a soft brush. It will make a lather, which must be removed with clear cold water, and the carpet should then be rubbed dry with a clean cloth.
- A tablespoon of glycerin to every pound of fruit used in making jam will often do away altogether with the early crystallization which is the bane of the thrifty housewife.
- Fruits which require paring should be immediately dropped into cold water to prevent discoloration. When ready to cook, drain by spreading on a dry towel and gently pressing another one over the top.

*“But where is the man that can live without eating?”*

## Chocolate Caramel Cake

One half cup of butter, one and one-half cups of granulated sugar; one cupful of sweet milk, three cupfuls of sifted flour and three teaspoonfuls of baking powder sifted together, beaten whites of four eggs. Bake in layers.

Make a filling of the whites of four eggs to a stiff froth, one and one-fourth pounds of confectioner's sugar added gradually while beating to the whites of the eggs; flavor with one teaspoonful of vanilla; spread on layers and let cool. Melt two squares of Baker's chocolate in a small dish set in a vessel of boiling water, and spread thinly over the white icing. Coconut may be used instead of the chocolate, but it should be spread on before the icing hardens.

### **Upholstery Shampoo**

Use this shampoo on a regular basis to freshen up furniture fabric that gets a lot of use. •

6 tablespoons pure soap flakes • 2 tablespoons borax • 1 pint boiling water

1. In a large bowl, mix the soap flakes and borax together. Slowly add the boiling water, stirring well, to thoroughly dissolve the dry ingredients.
2. Let cool, then whip into a foamy consistency with an egg beater.
3. Brush dry suds onto the furniture, concentrating on soiled areas. Quickly wipe them off with a damp sponge.

### Corn Fritters

Grate 6 ears of sweet corn. Add 1 teaspoon flour, 2 eggs, pepper and salt to taste. Fry in a hot griddle. Good substitute for fried oysters.



### Candied Fruit Peel

The candied peel of oranges, grapefruit, kumquats and other citrus fruits makes a good sweet which is economical because it utilizes materials which might otherwise be thrown away. Its preparation makes an interesting school exercise. The skins can be kept in good condition for a long time in salt water, which makes it possible to wait until a large supply is on hand before candying them. The salt water takes out some of the bitter taste. The skins should be washed in clear water after removal from the salt water, boiled until tender, but into small pieces, and then boiled in a thick syrup and allowed to cool in such a way that superfluous syrup will run off. Finally, they should be rolled in pulverized or fine granulated sugar.



### **Recipes inside include:**

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Roast Wild Duck	Cranberry Pie
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Cream of Vegetable Soup	Eggless Frosting
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Sponge Cake	Corn Fritters
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*Our thanks and appreciation go to Mary Borst and those who helped preserve these recipes. They were either handwritten by Mary or clippings she had saved over the years. Centralia Parks & Recreation staff compiled recipes leaving original spelling and wording.*



### Potato Doughnuts

2 medium sized potatoes  
1 tablespoon butter  
2 eggs  
Flour  
1 cup sugar  
1/2 teaspoon salt  
2 teaspoons baking powder



Boil and mash the potatoes. Add butter, beaten egg, sugar and salt. Mix the baking powder with 2 cupfuls of flour and add to the mixture. Add enough more flour to make a dough stiff enough to roll 1/2 inch thick. Cut and fry. Drain and roll in powdered sugar.

### Crullers

6 eggs  
6 tablespoons melted shortening  
6 tablespoons sugar  
Flour to make a stiff dough

Beat eggs until very light. Add butter, sugar, and flour and beat. Roll very thin and cut in pieces 3 inches long by 2 inches wide. Make three 1 inch parallel gashes crosswise at equal intervals. Take up by running handle of spoon in and out of gashes. Fry in deep fat, drain and sprinkle with powdered sugar.



### Steamed Cup Pudding

Butter the inside of the desired number of cups; fill them half full of sliced apples; sprinkle well with cinnamon and sugar

and add half a teaspoonfuls of any good pudding batter to each cup. Steam them for 30 min. and serve them with cream and sugar. Prepared in this way, the pudding will be lighter and more appetizing than if the apples had been mixed into the batter.

Cream a piece of butter the size of a hickory nut with one half of a cupful of sugar; add one half of a cupful of milk and one cupful of flour and one teaspoonful of baking powder. This recipe will make enough plain batter for six cups.

### Corn Pudding

Take the pulp of 12 ears of sweet corn and add 1 pint of milk in which 6 tablespoons of flour has been moistened. Then add 1 chopped pepper, yolks of 3 eggs and season to taste. Then fold in well beaten whites of 3 eggs. Bake in shallow pan about 3 hours.



### Blackberry Cake

1 cup sugar  
2 or 3 eggs  
2/3 cup butter  
1 teaspoon soda  
1/2 cup buttermilk  
1 cup blackberry jam  
3 cups flour  
1 teaspoon each cinnamon, allspice and nutmeg.



### Fruit Fudge—

Boil three cups granulated sugar with three teaspoons cocoa, three fourths of a cup of milk and a tablespoon of butter. When it forms a soft ball when tried in cold water, remove from fire and set until creamy. Add one half cup each of chopped raisins and nuts, one fourth cup of coconut and three fourths cup of figs cut in small pieces. Pour out in a double pan and when partly cool, mark in squares.



### Sandwich Bread

One and one-half cups sifted flour, 1/2 cup corn meal, 2 cups graham flour, 1/2 cup brown sugar, 1 teaspoon salt, 2 teaspoon baking powder, 1 teaspoon soda, 1 cup seedless raisins, 1 cup molasses, 2 cups sour milk or buttermilk.

Mix all dry ingredients, add molasses and sour milk. Pour into two well greased bread pans, allow to stand 15 minutes, then bake in a slow oven about 45 minutes. No filling is needed.

### Horseradish Sauce for Broiled Steak, Filets, Etc.

Beat 1/2 cup butter until creamy. Gradually beat in 2 ounces of freshly grated horseradish and 1 tablespoon lemon juice. Press through fine sieve and keep in ice box until ready to serve. Spread on very hot broiled steak, etc. Serve as soon as sauce is melted.

### Roast Wild Duck

Clean thoroughly. Split down the back. Put in a dry pan with no butter or lard. Salt and pepper well. Put skin side down in pan. Bake in a very hot oven from 20-30 minutes, according to size.



Much better to bake too much, if not sure it is done, than to open oven too soon. Never open oven after it is put in, until ready to serve—this takes the gamey taste away.

### Spanish Rice

1 large onion chopped fine in 1/2 cup olive oil.  
Cook 1 cup of rice dry. Add rice, paprika, salt, 1/2 cup olives, 1 teaspoon Worcestershire sauce, 1 qt. strained tomato. Cook a few minutes in pan. Suspension of garlic

### Recipe for Potato Bread

One cake of fresh compressed yeast, 1 1/2 quarts lukewarm water, two tablespoons sugar, one tablespoon salt, or more to taste; two tablespoons shortening, 1



1/2 quarts smooth dry mashed potatoes, three quarts flour. Dissolve yeast and sugar in quart of lukewarm water; add enough sifted flour to make sponge batter. Beat well. Let rise. Then add potatoes mixed with one pint of water. The potatoes should be hot when mixed with water, but must be cooled to lukewarm before adding to sponge. Add shortening, salt and flour to make moderately firm dough. Knead until dough is no longer sticky, though pliable. Place in greased bowl, cover and let rise until light. Mold into loaves and place in warm greased baking pans. Cover and let rise again. Bake about 50 minutes, reducing heat of oven after first 10 minutes.

### Peanut-Butter Fudge

Put two cupfuls of sugar and two-thirds cupful of milk in a smooth graniteware saucepan. Place on range, and stir until sugar has dissolved; bring to the boiling-point, and let boil vigorously, with but little stirring, until mixture will form a soft ball in cold water. Remove from range and add four tablespoonfuls of peanut butter, and stir until butter is melted; then beat until mixture is of a creamy consistency. Add one teaspoonful of vanilla and turn into a buttered pan. One-third cupful of Sultana raisins is a desirable addition to this fudge. To make fudge creamy, turn mixture on a marble slab or large platter, cool slightly, and work with a spatula until creamy; then spread in a pan to cool.



### Apple Sauce Cake

One cup sugar, 1/2 cup butter or other shortening, 1/2 teaspoon cinnamon, 1/2 teaspoon cloves, 1/2 teaspoon mapleine, 1 cup apple sauce, 1 level teaspoon soda, 1 cup raisins, 1 2-3 cups flour, pinch of salt. Cream the sugar and butter and add the flavoring. Mix soda with the apple sauce and add. Sift flour spices and salt and mix; then add raisins and bake about 40 minutes. When cool, frost.





Eggless Frosting—One cup of sugar, four table-  
spoonfuls of sweet milk, one teaspoonful of butter;  
boil all together until it drops thick from the spoon,  
then beat until cool enough to spread. You can  
make chocolate filling of this by just adding the  
chocolate. If it should happen to cook too hard,  
add a little milk and re-heat before using.

Eggless White Cake— One cup of sugar, half a cup  
of butter, one heaping cup of unsifted flour, three  
fourths cup of sweet milk, one heaping teaspoon-  
ful of cream tartar, one level teaspoonful of soda,  
cream butter and sugar  
together, sift flour cream  
tartar and soda together  
twice add the milk to the  
butter and sugar stir in the  
flour beat well, and bake  
in a moderate oven either  
in loaf or layers, frost with  
a milk frosting, made as  
above.



#### **Non-streaking Spray Glass Cleanser**

Use crumpled newspaper instead of paper towels for lint  
-free results. • ¼ cup white vinegar • 1 tablespoon corn-  
starch • 2 cups warm water Mix the ingredients in a  
spray bottle and shake well to dissolve cornstarch. Spray  
liberally onto glass surface. Wipe dry with a clean cloth  
or newspapers, buffing to a streak-free shine.

#### Squash

Dry the squares of squash after they are tender,  
just like the potatoes; treat in the same way, but  
leave out milk. The squash will then be light in-  
stead of sloppy.

#### Muffins

2 cupfuls of flour  
1 cupful of milk  
1 level tablespoon of butter  
2 eggs  
1/2 teaspoonful of salt  
2 even teaspoonfuls of baking powder

Mix thoroughly the baking powder and salt with  
flour. Stir the milk and yolks together; add the  
butter, melted; then the flour and lastly fold in the  
whipped whites. Turn into hot gem pans and  
bake at once in a very hot oven for 15-20 minutes.  
Serve immediately.



### Cream of Vegetable Soup

2 tsp salt  
Slice onion  
2 cups water  
1/3 cup carrot  
1/3 cup turnip  
1/3 cup celery  
1 cup potatoes  
2 tbs flour  
1 1/2 tsp salt  
3 cups water  
1 tsp parley  
2 tbs butter  
1 cup Carnation Milk



Wash and pare vegetables; put through food chopper or cut in small cubes; cook in two cups of water until tender. When done, beat with fork to break vegetables and add to sauce made by melting butter; adding the flour, then milk, diluted with water and cook 5 minutes. Add seasonings and parsley. This recipe serves six people.

### **Mold Remover**

Borax is a natural mold retardant. If you live in an area where the humidity levels are high, try adding a cupful to your soapy water whenever you wash down the walls. • 1/2 cup borax • 1/2 cup vinegar • 1 cup water In a spray bottle  
Combine the ingredients and spray generously on moldy surfaces. Wipe clean with a damp sponge.

### Carnation Divinity Fudge

1/3 cup water  
2 cups brown sugar  
1/16 tsp cream of tartar  
2 tbs butter  
1/4 tsp orange peel  
1/3 cup Carnation Milk  
1 tsp vanilla  
1 cup nuts



Put sugar, Carnation Milk, water, butter, orange peel, brown sugar and cream of tartar in a stew pan. Stir thoroughly until it begins to boil. Cook until it forms a soft ball when tested in water. Remove from fire; stir vigorously; add vanilla. Arrange half nut meats on a greased pan. Pour over them the fudge.

### Molasses Popcorn

For three quarts of popped corn boil one-half pint of molasses for twelve or fifteen minutes, then have the popcorn in a large pan, pour the boiled molasses over it and stir it thoroughly so that the molasses and corn are well mixed; then with the



hands make into balls the size wanted. A sugar syrup may be used instead of the molasses, if desired.

### Spice Cakes

2 eggs  
1 cup sugar  
1/4 cup Carnation Milk  
1/2 cup butter  
1 tsp salt  
2 1/2 cups flour  
1 tsp cinnamon  
1 tsp baking powder  
1/4 cup water  
1/2 cup molasses  
1/4 tsp allspice  
1/4 tsp nutmeg



Cream the butter, add sugar, well beaten eggs, and molasses and milk, diluted with water. Mix and sift the flour, soda, baking powder and spices. Add to mixture and bake in muffin pans in a moderately hot oven. This recipe makes sixteen cakes.

Fruit and Nut Confection. One pound figs, one pound dried prunes or seedless raisins, one pound nut meats, confectioner's sugar. Provide twenty-four 2-ounce portions. Wash, pick over, and stem the fruits and put them with the nut meats through a meat chopper, and mix thoroughly. Roll out to a thickness of about one-half on a board dredged with confectioner's sugar, and cut into small pieces. If this candy is to be kept for some time, the pieces should be separated by means of paraffin paper. This confection, in addition to being nutritious and well liked by children, has some value in preventing constipation.

### Baked Hash

1/4 cup fat  
3 cups mashed potatoes  
Onion juice  
1 1/2 cup meat  
Salt/pepper  
Chopped parsley



Grind the cooked meat and season. Melt one tablespoon fat in baking dish. Mix the ingredients well, moisten with Carnation Milk diluted with water, put in the oiled baking dish and bake in a moderately hot oven until brown on top. This recipe serves six people.

### Pork Cake

One cup of chopped pork, one cup of boiling water poured over this, one cup of sugar, one cup of molasses, two cups flour, one tablespoon soda, one cup raisins and all kinds of spices to suit the taste. One egg improves it.

### **Shoe Deodorizer**

Sprinkle the insides with a small amount of powdered chamomile every day, brushing the powder out before wearing. Another trick is to fill a spare pair of socks with a mixture of coarsely crushed dried herbs and spices – any combination of rosemary, bay leaves, cinnamon sticks, whole cloves, orange peel, lemon peel, thyme, lavender, and pine needles. Tie the socks at the top and leave them in the shoes between wearing. For a gift, fill a new pair of socks with the mixture and tie with ribbons.

### Fairy Batter Pudding

Six tablespoons of flour, filled but not heaping, 1/4 of a teaspoon of baking powder, 1/2 teaspoon of salt, 2 eggs, pint of milk. Put in a little milk at a time and mix to a smooth batter. This may be mixed and the yolks of the eggs



added at any convenient time and it will be all the better for standing. The baking powder, dissolved in a teaspoon of milk, and the whites of the eggs beaten stiff should not be added until ready to put in the oven. Will take about half an hour to bake, must be in about 6:15 as it will not be needed until after soup and meat. It pops away out of the dish with a crisp brown crust and is tender and light inside. Remember the eggs alone would thicken the milk and do not mind the batter looking thin, it is so delicate. Eat with hard or soft sauce.

### For the Cracker Jar



Little cakes for the cracker jar are easily made and always convenient to have at hand to accompany the cup of afternoon tea when a friend drops in informally.

### Banana Cream Pie

Put 1 1/2 cups of sweet milk and piece of butter size of a walnut and pinch of salt into double-boiler and let scald. Then take 1 cup of sugar and 2 level tablespoons of corn starch, 3 yolks of eggs and enough water to dissolve, and mix well. Add this to the milk in the boiler and let cook 5 minutes longer. When cooked and cool stir in 3 bananas, rubbed through sieve and 2 teaspoons vanilla and mix well. Pour into baked pastry shell. Frost with whites of 2 eggs beaten stiff with 1 tablespoon of granulated sugar and brown in a slow oven.



### Cranberry Pie

One cup of cranberries chopped fine, one cup of sugar, two tablespoons of flour, one-half cup boiling water, pinch of salt and one teaspoon of vanilla. Garnish pie with whipped cream and nuts when done.

### Porcupine Salad

Take halves of Bartlett pears, selecting large, firm ones, and place on crisp lettuce leaves, then dot the pears quite closely with shelled pinenuts, giving it the appearance of a porcupine. Place a spoonful of mayonnaise and two small cheese balls on each plate and you will have a delicious as well as attractive salad.

### Mocha Pudding

Inexpensive for Christmas and takes the place of English plum pudding very nicely. One pint or 2 cups of stale bread crumbs, 1 cup cold coffee, 1/2 cup finely chopped suet, 1 egg (not beaten), 1/2 cup brown sugar, 1/2 cup molasses, mixed with 1 teaspoon soda 1 teaspoon ground cloves, cinnamon, ginger mixed, 1 cup currants and 1 cup raisin, 1/4 pound mixed peel, dredged with a little flour; mix all together thoroughly and add flour enough, with a pinch of salt, to batter to make a little thicker than pancake batter. Put in buttered mold and boil either brandy sauce or hard sauce.

This pudding will keep almost indefinitely in a cool place. It will be found a very delicious dessert for any occasion.



### Cinnamon cakes

require a pound of brown sugar, two ounces of powdered cinnamon, four eggs, a pinch of salt and flour. Beat the sugar with the eggs—yolks and whites together-until thick. Add the cinnamon and salt and enough well-sifted flour to make the dough stand. Dredge the baking pan with flour and drop the dough in little heaps on it, painting each mound with raw egg, and bake about 10 minutes in a moderately hot oven.



### Fruit Crackers

1/2 cup butter, 1 cup chopped raisins, 2 eggs, 2 cups flour, 2 teaspoons baking powder, nutmeg & cloves to season.

### The Raisin Pie Recipe

Cover one pound of seedless raisins with water and boil about 20 minutes. Then add 6 tablespoons of sugar, one tablespoon of vanilla, nutmeg to taste and one tablespoon cornstarch. Let boil a minutes. This makes 2 pies. Bake in good pastry crust.



### Cocoanut Ginger Cake

2/3 cup Molasses  
1/2 cup sugar  
1/2 cup milk  
1 1/2 cup flour  
1 teaspoon ginger  
1 teaspoon baking powder  
1/2 teaspoon soda  
1/3 cup butter  
1 egg  
Pinch of salt



Stir molasses, butter, sugar and spices together to a smooth cream. Stand on back of stove till warm. Add the milk. When the egg, soda dissolves in hot water, and last the flour. Bake in two square pans, ice and sprinkle cocoanut.

### Sponge Cake

3 eggs, 3/4 cup sugar, 1 cup flour, 1 teaspoon baking powder.

### Jelly Roll



1 cup sugar  
1 cup flour  
3 eggs  
3 tablespoons sweet milk  
1/2 teaspoon soda  
1 even teaspoon cream of tarter

Spread thick and bake in jelly roll pan. Roll in cloth till cold.

### Turkish Paste

2 envelopes Knox gelatin soaking in 1 cup water 20 minutes. 4 cups sugar, 1 1/2 cup water and juice of small can of grated pineapple. When this comes to a boil, add gelatin and boil 35 min. and just before removing, add pulp. Pour into deep pan which has been inset with cold water. Let cool, cut into squares and roll in powdered sugar.



### Holiday Cake

Two cups flour, 1 cup sugar, 2 level teaspoons soda, 1 teaspoon cinnamon, 1/2 teaspoon cloves, also nutmeg; 3 tablespoons chocolate, 1 tablespoon cornstarch; sift all together; now toss 1 cup nut meats and 1 cup raisins into the dry ingredients and stir well with a spoon; then add 1/2 cups apple sauce and 1/2 cup melted butter. Beat well and bake in a large granite paper lined pan for 1 hour.

