

Hawaiian Fudge

2-½ cups sugar
1 cup cream
8 oz crushed pineapple
1 cup pecans
green coloring

Bring sugar, cream, and pineapple to a boil over medium heat, stirring until blended. Cook until mixture reaches 234°-240° (soft ball).

Remove from heat, add pecans and a few drops of food coloring. Let cool slightly, to about 195°. Beat until creamy. Spread into a buttered or lined 8x8 pan. Score into squares while still warm, and cut when cool.

Adapted from *Potter County Bicentennial Cook Book* (1975).

ClubPadgett.com

No Bake Oatmeal Chocolates

½ cup butter
2 cups sugar
4 tbsp cocoa
½ cup milk
3 cups oatmeal
1 tsp vanilla

Mix the butter, sugar, cocoa, and milk in a saucepan. Bring to a boil and boil for one minute, then add the oatmeal and vanilla. Drop quickly from a spoon onto waxed paper. Makes 30.

Adapted from *America's Bicentennial Cookbook* (1976).

ClubPadgett.com

Les Johnson's Antimatter Creams

2 ripe bananas
1 tsp lemon juice
2-½ cups sugar
1 cup rich milk or cream
1 cup chopped brazil nuts
green food coloring

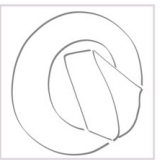
Mash the bananas and lemon juice. Beat the milk into bananas a few tablespoons at a time. Stir in sugar. Bring to a boil over medium heat. Cook, stirring often, until mixture reaches 234°-240° (soft ball). Remove from heat, add brazil nuts and several drops of food coloring, and let cool to about 195°. Beat until creamy. Pour into a buttered or lined 8x8 pan. Score into squares while still warm.

Adapted from Les Johnson's aside at LibertyCon 35 about foods that emit the most positrons & why.

ClubPadgett.com

clubpadgett.com/rc

“This is what enjoying life is all about. To be together. Food, family, friends. Wine.”
—Jacques Pépin, Heart & Soul: Fete Des Boules



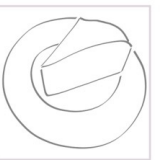
CLUBPADGETT.COM

“The cookie is the ultimate time traveler.”
—Dominique Ansel, The Secret Recipes



CLUBPADGETT.COM

“There are strange objects in the great abyss, and the seeker of dreams must take care not to stir up or meet the wrong ones.”
—H.P. Lovecraft



CLUBPADGETT.COM

clubpadgett.com/rc

Apple Custard Pie

2-½ lbs Granny Smith apples 3 eggs
⅓ cup butter ½ tsp nutmeg
⅓ cup sugar 2 9-inch pie crusts

Peel, core, and purée apples in food processor until smooth. Stew over medium-low heat until no water pools at bottom when stirring. Or, consider baking the apples whole and using a food mill to get the meat without the core and peel. Let cool.

Blend the ⅓ cup butter into the apple. Blend in the sugar and nutmeg. Beat in the eggs one at a time.

Fill bottom crust with the apple mixture. Layer top crust over, and cut or poke holes for steam vents. Bake at 375° for 45-60 minutes. Cool to room temperature before serving.

Adapted from the *Horsford Cook-Book* (1877).

ClubPadgett.com

German Lemon Cookies

7 oz white flour 2 eggs, well-beaten
4 oz whole wheat flour 4 tsp cream
5 oz butter grated peel of one lemon
7 oz sugar

Beat butter until creamy. Beat in the sugar and lemon peel. Stir in the flour. Add the cream and eggs and mix to a light dough. Drop by teaspoons onto greased baking sheet and flatten with a wet fork.

Bake 6-8 minutes at 425° until golden. Makes 48.

Adapted from the *Centennial Cook Book & General Guide* (1876).

ClubPadgett.com

Easy Baked Tomatoes

1 medium tomato a pinch of pepper
⅛ tsp salt ½ tbsp butter

Clean one tomato per person. Cut the stem end out of each tomato, leaving a small indentation. Sprinkle the salt and pepper into this opening and then top with the butter.

Place the tomato(es) in a baking dish and bake at 350° for 50-60 minutes.

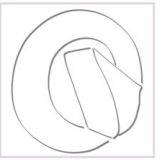
Adapted from the *Centennial Cook Book & General Guide* (1876).

ClubPadgett.com

clubpadgett.com/rc

“I have always been impressed that we are here, surviving, because of the indomitable courage of quite small people against impossible odds.”

—J.R.R. Tolkien



CLUBPADGETT.COM

“The universe demands to be noticed.”

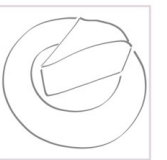
—Ray Bradbury



CLUBPADGETT.COM

“Go, eat your bread with joy and drink your wine with a merry heart, because it is now that God favors your works.”

—King Solomon, Ecclesiastes



CLUBPADGETT.COM

clubpadgett.com/rc

Ohio Black Pepper Slaw

2 lbs shredded cabbage 1 tbsp ground mustard
1-2 tbsp salt 4 hard boiled eggs
2 tbsp sugar ½ cup melted butter
1 tbsp black pepper ¾ cup vinegar

Mix the cabbage, salt, sugar, pepper, and mustard. Mash the egg yolks smooth and mix the butter and yolk thoroughly to make a creamy paste. Stir the yolk and then the vinegar into the cabbage.

Slice the egg whites and toss into the salad. Adjust vinegar, salt, sugar, and pepper as desired.

Adapted from the *Centennial Buckeye Cook Book* (1876).

ClubPadgett.com

American Paste Number 3

10 oz flour 1 tsp salt
8 oz butter (cold) 1 large egg white

Combine flour and salt. Cut in four ounces butter. Mix in egg white by hand until dough barely holds. Form ball and wrap in plastic wrap. Refrigerate one hour along with rolling board.

Flatten dough into rectangle. Divide half remaining butter into six pats, laying three on one side of rectangle. Fold over a third, and lay the remaining three on top, folding the remaining third over.

Roll again to rectangle and repeat with remaining butter. Divide into two squares, wrap, and refrigerate one hour. Press one into disc for 8- or 9-inch pie pan. Fill, and flatten remaining dough for top.

Adapted from *American Cookery* (1796).

ClubPadgett.com

A Nice Indian Pudding

3 cups very hot milk 2 oz melted butter
1 cup cornmeal ½ cup molasses
½ teaspoon salt ¼ tsp nutmeg
1 egg, lightly beaten

Mix the cornmeal and salt. Stir in the hot milk. Cool to room temperature.

Beat egg into batter, stir in butter, molasses, and nutmeg, and pour into a two-quart baking dish. Place into a larger dish and pour hot water around to about ¼ inch.

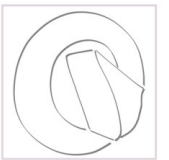
Bake for about 90 minutes to two hours at 300°.

Adapted from *American Cookery* (1796).

ClubPadgett.com

clubpadgett.com/rc

“The way to have peace, by the eternal gods, is to fight for it.”
—Norris Wright Cuney



CLUBPADGETT.COM

“Memory is not what the heart desires.”

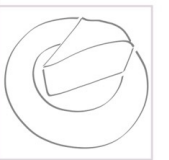
—J.R.R. Tolkien
The Fellowship of the Ring



CLUBPADGETT.COM

“...it is one thing to believe in witches, and quite another to believe in witch-smellers.”

—G. K. Chesterton
Eugenics and Other Evils



CLUBPADGETT.COM

clubpadgett.com/rc

Martha Jefferson Randolph's Fish Potato Pie

1 lb trout or whitefish ½ tsp salt
1 lb mashed potatoes 2 tbsp brandy
2 tbsp butter cream or milk
¼ tsp nutmeg 9-inch pie shell
⅛ tsp pepper

Steam fish just enough to shred. Mix with mashed potatoes made as you like mashed potatoes. Mix in butter, nutmeg, pepper, salt, and brandy. If too stiff, thin with cream or milk. Turn into pie shell and bake at 375° for about thirty minutes, until set.

Adapted from *Thomas Jefferson's Cook Book* (1976).

ClubPadgett.com

The Baron de Brise's Podrilla à la Creole

Beans	Rice
2 cups red beans	1 cup rice
¼ lb salt pork	salted water or broth
salt and pepper	2 tbsp butter
seasonal herbs	salt and pepper

Beans: Soak the beans overnight in plenty of water, and drain. Cover again with water according to the instructions with the beans, add pork, salt and pepper to taste, and chopped herbs.

Rice: Boil rice in salted water and/or broth until light and tender, according to the instructions with the rice. Add butter, and salt and pepper to taste. Press into a ring mould. Bake at 350° for ten minutes. Turn out, and fill with beans.

Adapted from *Thomas Jefferson's Cook Book* (1976).

ClubPadgett.com

Mrs. Rosella Trist's Gumbo

2 tbsp butter or lard	2 quarts water
1 tbsp flour	salt
1 tsp chopped parsley	black pepper
½ onion minced fine	red pepper
3-4 lbs chicken parts	2-3 tbsp sassafras powder

Melt fat in a large pot. Gradually stir in flour, parsley, and onion until flour is brown. Add and brown the chicken, then add the water and season to taste with salt, black pepper, and red pepper. Boil gently for 90 minutes. Reduce heat and stir in sassafras, stirring constantly without boiling.

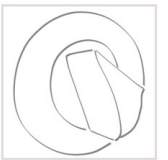
Adapted from *Thomas Jefferson's Cook Book* (1976).

ClubPadgett.com

clubpadgett.com/rc

“But, slavery (say some) is good for some people!!! As a good thing, slavery is strikingly peculiar, in this, that it is the only good thing which no man ever seeks the good of, for himself.”

—Abraham Lincoln



CLUBPADGETT.COM

“The feeding and clothing me well, could not atone for taking my liberty from me.”

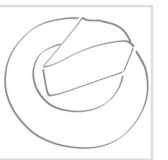
—Frederick Douglass
My Bondage and My Freedom



CLUBPADGETT.COM

“The goal... was to do the greatest thing possible, or even a little greater.”

—Andy Hertzfeld
Revolution in the Valley



CLUBPADGETT.COM

clubpadgett.com/rc

BICENTENNIAL

Hawaiian Fudge
Les Johnson's Antimatter Creams
No Bake Oatmeal Chocolates

CENTENNIAL

Apple Custard Pie
Easy Baked Tomatoes
German Lemon Cookies
Ohio Black Pepper Slaw

FOUNDER ERA

A Nice Indian Pudding
American Paste Number 3
Martha Jefferson Randolph's Fish Potato Pie
Mrs. Rosella Trist's Gumbo
The Baron de Brise's Podrilla à la Creole

clubpadgett.com/rc