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DeWitt gourmet collects 300 cook books for art

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DEWITT—One of the most unusual book collections in the DeWitt area is that owned by Mrs. Raymond (Brownie) Locher of Lehman Road. It consists of over 300 cook books. Mrs. Locher has been cooking since she was a small girl; her mother, Mrs. Albert Berlin, was an excellent cook and encouraged her in this pursuit.

One of her most prized cook books is a hand written one handed down to Mrs Berlin from her mother then on to Mrs. Locher. It was compiled previous to 1887. It contains such quaint recipes as stone soup (you actually use a clean stone in this soup), red-clover blossom wine, carrot-wine and a recipe for hand lotion.

Mrs. Locher has collected cook books in most of the states in the United States and some from Canada. On declaring one on re-entering the United States from Canada last summer, the inspecting officer told her that a Canadian cook book should be worth a million dollars. She told him if he kept the cook book he'd have to keep her. She got the book duty free!

One of the older books that doesn't have a date in it was compiled by the women of the Presbyterian Church of Morrice. It was called "Crumbs and Comfort" and called for such good old fashioned ingredients as "one good coffee



Mrs. Raymond Locher not only collects cook books—she uses them. With 300 books of recipes in her library, she is never at a loss for something new. A gourmet at heart, she never hesitates to entice a coveted recipe from any hostess.

husband, Raymond, are her chief critics and are willing to try anything once.

Many of Mrs. Locher's cookbooks are gifts from friends who

1 1/3 c. enriched flour
1 1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
2 tbsp. sugar
Combine beaten egg, sour

your approval

Apricot Salad

2 pkgs. orange flavored gelatine
2 c. boiling water
1 1/2 c. apricot juice
2 large cans of apricots (drained and mashed)
1 c. crushed pineapple (drained)
Mix and pour into a large mold and when set, spread with topping:
8 oz. pkg. cream cheese
2 tbsp. pineapple juice
1/2 pint whipping cream

Whip and cream until almost stiff. Add the cream cheese softened with pineapple juice and spread on the salad. Let set over night.

Rice Pudding

1 c. rice
5 c. milk
pinch of salt

Cook in double boiler 1 hour. Add 3/4 cup sugar. Serve in dessert dishes with cinnamon and extra sugar sprinkled on top.

Old favorite, hickory nut cake, offered

Hickory Nut Cake is a favorite of many people.

This recipe is a tested one having been in the family of Mrs. Raymond Locher of DeWitt for many years and was a favorite of her mother's.

Hickory Nut Cake

1/2 c. butter
1 c. brown sugar
2 eggs
1/2 c. water
1 heaping tsp. baking powder
1 1/2 c. sifted flour
1/4 tsp. salt
1 c. chopped hickory nuts

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One of the older books that doesn't have a date in it was compiled by the women of the Presbyterian Church of Morrice. It was called "Crumbs and Comfort" and called for such good old fashioned ingredients as "one good coffee cup of yellow sugar" and a "little lump of butter." Many of the recipes called for one cup of butter plus one cup of thick sour cream.

THE ADS in this book would date it before 1900. One such ad for the M.J. and B.M. Buck Co. of Lansing offered 14 pieces of furniture for \$22. This included bed, bureau, commode, spring, mattress, two sham holders, two quilts, rocker, two chairs, stand and two pillows. They also paid freight on the furniture.

Another interesting book was compiled by the St. Johns Congregational Church in 1908 and was printed by the Republican News.

MRS LOCHER has been cooking as long as she can remember and says her older sister, Alberta, (Mrs Arnold Huhn) usually got stuck with the dishes.

She enjoys Swedish dishes and other people's cooking and is always preparing a dish to take to the home of a friend in the time of illness. She makes dozens of fruit cakes and over 50 pounds of home made candy each Christmas time.

THE LOCHERS have two daughters, Nancy Ann, a student at St. Johns High School and Martha Jean, who is a student at Brown School. They, along with

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husband, Raymond, are her chief critics and are willing to try anything once.

Many of Mrs Locher's cookbooks are gifts from friends who know of her hobby.

Mrs Locher is a Sunday School teacher at the DeWitt Community Church, a past matron of the DeWitt Eastern Star Lodge and a member of the St. Johns Child Study Club.

In addition to collectors items, she has many up-to-date cookbooks. Following are some of her favorite recipes:

CHOCOLATE CAKE WITH BLACK WALNUTS

6 tbsps. cocoa dissolved in 5 tbsps. boiling water
4 eggs beaten separately
1 1/2 cups sugar
2 c. sifted flour
1/2 tsp. salt
1/2 c. sweet milk
1/2 c. butter
1 tbsp. baking powder
1 tsp. vanilla

Cream butter, add sugar, egg yolks and stir in the chocolate mixture. Add milk, then flour and whites of eggs alternately. Add vanilla and one cup of black walnut meats. Bake in layers at 350 degrees for about 25 minutes. Frost with chocolate icing.

SOUR CREAM MUFFINS

1 egg (beaten)
1 c. thick sour cream
1 tbsp. melted shortening

1 1/3 c. enriched flour
1 1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
2 tbsp. sugar

Combine beaten egg, sour cream, melted shortening, and sifted dry ingredients. Mix just until flour is moistened. Batter will not be smooth. Fill greased muffin pans two-thirds full. Bake in hot oven, 400 degrees, for 15 to 20 minutes.

MOTHER'S BUTTERSCOTCH COOKIES

2 c. brown sugar
3 eggs (beaten)
1 c. butter
1 tsp. soda
1 tsp. cream tartar
1 tsp. vanilla
1/2 tsp. salt
4 c. sifted flour
1 c. nut meats

Cream shortening and sugar together. Add beaten eggs. Mix together with the rest of the ingredients. Shape into rolls and let stand overnight in refrigerator. Slice and bake at 350 degrees for about 12 minutes.

CHICKEN CASSEROLE

3 c. cooked chicken, diced
3 c. cooked rice
2 c. chicken broth
1 1/2 c. milk
3 tbsp. butter
2/3 c. flour
salt to taste
1 small can pimientos (cut up rather fine)
1 small can of mushrooms (or 1 can mushroom soup.)

In a casserole, put a layer of



Hickory Nut Cake

1/2 c. butter
1 c. brown sugar
2 eggs
1/2 c. water
1 heaping tsp. baking powder
1 1/2 c. sifted flour
1/4 tsp. salt
1 c. chopped hickory nuts

Cream butter and sugar. Beat egg yolks and add. Sift flour and baking powder and add alternately with water. Beat egg whites stiffly with salt and fold into the batter with the chopped nut meats. Bake in layers at 350 degrees for about 20 minutes and frost with hickory nut icing.

Hickory Nut Icing

1 c. brown sugar
1 c. sour cream
Butter size of walnut
1 c. chopped nuts

Heat sugar and cream together over low heat for a few minutes until it thickens. Add butter. Simmer until the mixture forms a soft ball when dropped from spoon into cold water. Remove from stove and cool. Beat until thick enough to spread. Add the nuts and spread quickly on the cake.

rice, then a layer of chicken. Cover with gravy made from the broth. Add milk, butter, flour and salt. Dot with pimientos and mushrooms (or soup). Repeat with a second layer of each and sprinkle with buttered bread crumbs and paprika. Bake at 350 degrees about 45 minutes.

More of Mrs Locher's recipes will be published in a further issue.