

In early 2012 as a few of the Harts Seed employees were looking through the archives assembling things for the construction of the new website when they stumbled across these in the back of our 1919 catalog. We all had a good laugh reading through many of them as some are vague and a little bazaar. A few of these have since been tried by us here at Harts, and those that we did came out rather well...with a little guess work.

We thought it would be fun to share these recipes with you so we typed them up word for word (misspellings and all) for your cooking enjoyment.

Enjoy!

COOKING RECEIPTS

Few people realize what a variety of dishes the garden affords. The range is great. Also there are many excellent ways of cooking the same thing. We offer a few cooking receipts that we think are worth trying, and hope they will help you to share in the opportunities that a little care and attention make possible to everyone.

CREAMED ASPARAGUS

Prepare asparagus by washing, trimming, and cutting into ½ inch pieces. Boil about 25 minutes, except the tips which should not be put in till the last ten minutes. Drain and serve with white sauce, or in bread cases, saving out the tips to use as a garnish.

ASPARAGUS ON TOAST WITH BUTTER SAUCE

Trim the hard or tough end from lower part of stalk, wash, remove scales and tie with a piece of soft twine or tape. Cover with boiling salted water and cook until tender, or from 20 to 30 minutes, leaving tips above water the first ten minutes. Lift bunches out of water by tape, drain, remove tape and lay on pieces of toast. Serve with butter, or a sauce made as follows:

¼ cup butter	½ teaspoon finely chopped
½ teaspoon salt	parsley
⅛ teaspoon pepper	¾ teaspoon lemon juice

Put butter in a bowl. and work with a wooden spoon until creamy, add salt, pepper, and parsley, then lemon juice very slowly.

ASPARAGUS WITH HOLLANDAISE SAUCE

Prepare asparagus same as for asparagus on toast. Serve with Hollandaise sauce.

CREAMED NEW SNAP BEANS

Take two quarts of beans, cut in half-inch pieces and wash carefully; drain and cover with boiling water; boil until tender. Do not cover beans while cooking. Drain and cover with white sauce made with either butter or bacon drippings. The bacon drippings improve the flavor of the beans and are much less expensive than butter.

CREAMED SWISS CHARD

Strip the green from the ribs; boil the green alone; drain and cream same as spinach.

Cut the ribs in 3-inch pieces; put in saucepan; cover with boiling water and boil 35 minutes, or until tender; drain; dust with salt; pile in center of shallow dish and pour the creamed green around.

Garnish with 1 hard-boiled egg chopped fine.

BRUSSELS SPROUTS

This vegetable is used in the fall and early winter and by some considered more tender and delicious than any cabbage. The small, cabbage-like heads when properly prepared make a very tempting and nutritious side-dish.

Wash and pick off outer leaves. Place the heads in pan of boiling water, to which has been added a handful of salt and a small piece of soda. Do not cover while cooking. Boil quickly until tender, which should take about 15 minutes. Drain off water, spread a little butter over them, pepper slightly and serve hot.

SCALLOPED CABBAGE

Cut one-half boiled cabbage in pieces; put in buttered baking dish, sprinkle with salt and pepper, and mix well with ½ as much white sauce. Cover with buttered crumbs, and bake until crumbs are brown.

CARROTS AND PEAS

Wash, scrape, and cut carrots in strips, cubes, or fancy shapes; cook until soft in boiling salted water. Drain, add an equal quantity of cooked green peas.

Season with butter, salt, and pepper, or serve with white sauce.

CARROTS AND ONIONS

Fry out bacon cut fine or use half lard and half butter. Put in some finely cut onions (two fair sized bulbs to a quart of carrots) and fry a golden brown. Have carrots scraped and cut in small pieces. Add about a half glass of hot water, cover tightly and cook over a slow fire for about two hours or until the carrots are done. Season to suit.

TOMATOES STUFFED WITH EGG AND PEPPERS

Cut the inside from large, solid tomatoes and refill with a mixture of equal parts of chopped hard-boiled eggs and chopped sweet, green peppers, well moistened with melted butter and onion juice and seasoned with salt. Put in a baking dish, cover, and let bake for twenty minutes in a moderate oven.

Tomatoes may be stuffed in a great variety of ways, using fillings of chopped onion, fried cucumber, spinach, or bread dressing with sage, etc.

SPINACH WITH CHEESE SAUCE

One quart spinach prepared as above, one tablespoon grated onion, salt and pepper, grated nutmeg, yolks of three hard boiled eggs. Mix well and add cheese sauce. Serve on rounds of toast and garnish with whites of eggs, chopped or cut in rings.

Cheese Sauce

1 cup white sauce, well seasoned

1 cup grated cheese

Cook in double boiler, keeping well stirred until cheese is melted.

SCALLOPED CELERY

Mix boiled celery with a thick white sauce and pour into a buttered baking dish and cover with a layer of grated cheese and buttered crumbs. Brown in hot oven.

STUFFED GREEN PEPPERS

Slice the stem end from sweet peppers. Cut away inside seed and pulp, and fill with a mixture made of one cup fine crumbs, one grated onion, one-half cup chopped nuts, one teaspoon salt and two teaspoons of melted butter. Set in a pan containing a little water and melted butter and bake from twenty minutes to half an hour, basting occasionally.

ESCALLOP OF PEPPERS AND CORN

Cut enough sweet corn from cob to make three cups. Take two or three sweet green peppers and remove inside pulp and seeds; then slice in very thin circles, and arrange in alternate layers, salting each layer, until dish is filled, finishing the top with peppers. To a cup of cream, or milk, add one beaten egg and two tablespoons of melted butter; pour this over the whole and bake for half an hour in a hot oven. Canned corn may be used, in which case less cream will be needed.

SPINACH WITH EGGS

Carefully pick over spinach and wash in several different waters, changing from one pan to another each time. Heat gradually, adding but little water, and this may be omitted if spinach is very young and juicy. Cook over a slow fire until tender. Drain, chop fine and mash with a potato masher. Season with butter, pepper and salt, mound on platter and garnish with poached eggs.

KALE WITH BACON

Cut away the outer and decayed leaves, and the stalks, wash with care and drain. Cook in boiling water, slightly salted, until tender (about thirty minutes). Drain thoroughly, chop fine and serve with white sauce. Garnish with thin strips of bacon, fried brown, and white of hard boiled egg cut in rings; the yolk may be grated and sprinkled over the top. To vary the flavor substitute bacon drippings for butter, in the white sauce.

KOHL RABI AU GRATIN

Slice kohlrabi, boil twenty minutes, or until nearly tender, and arrange layers in a baking dish with white sauce. Season each layer with pepper and salt, sprinkle the top with grated cheese and buttered crumbs (1 tablespoon butter to 1 cup crumbs) and bake twenty minutes in moderate oven.

ONION SOUFFLE

1 cup white sauce.
½ cup stale bread crumbs
1 teaspoon chopped parsley
1½ cups cold boiled onions, chopped fine
2 eggs (yolks and whites beaten separately)
Add to white sauce the bread crumbs, parsley, onions and yolks of eggs, in order given. Mix thoroughly and fold in with a fork the stiffly beaten whites. Put in buttered baking dish or individual ramekins, sprinkle with buttered crumbs and brown in oven.

PARSNIP FRITTERS

Wash and cook forty-five minutes in boiling salted water. Drain and plunge parsnips into cold water and the skins will slip off easily. Mash, season with butter, salt and pepper, and shape in small flat round cakes, roll in flour and fry in butter.

PEA TIMBALES

Rub 1 quart of cooked peas through a sieve. To every cup of pea pulp add two beaten eggs, two tablespoons melted butter, two-thirds teaspoon salt, one-eighth teaspoon pepper and a few drops of onion juice. Pack in buttered moulds and bake in a moderate oven until firm. Serve with one cup of white sauce to which has been added one-third cup of peas.

STUFFED EGG PLANT

1 egg plant
1 cup softened stale bread crumbs
2 tablespoons butter
½ tablespoon finely chopped onion
1 beaten egg
Salt, pepper and paprika to taste

Cook egg plant fifteen minutes in enough boiling salted water to cover. Cut a slice from the top and remove pulp, taking care not to come too close to the skin. Chop pulp and add crumbs.

Melt butter in frying pan, add onion and fry five minutes. Add chopped pulp, crumbs and seasoning and cook five minutes. Let cool slightly, add beaten egg and refill egg plant. Cover with buttered bread crumbs (½ tablespoon melted butter to ½ cup crumbs) and bake twenty-five minutes in a hot oven.

ROAST CORN

To roast sweet corn leave the husks on the cob, put in a slow oven and bake one-half hour. Do not remove husk till ready to serve.

CORN FRITTERS

One dozen ears of sweet corn, grated, three beaten eggs, two tablespoons milk, two tablespoons flour, one teaspoon salt and a little pepper. Bake in small cakes on a griddle with plenty of butter. Serve hot.

FRIED EGG PLANT

Peel and cut an egg plant into one-quarter inch slices, dust with salt and pepper, roll in beaten egg yolk, then in fine bread crumbs, and fry in deep fat.