

OLD RECIPES ARE TASTY TOO!

by Becky Mosher, Letha Mack and Jan Gilroy

At a Steamboat Springs Old Fashion Fair held in September 1975, the THREE WIRE WINTER staff sold antiques, junk, bicentennial plates, baked goods made by local historical society ladies, and recipes. Some of these recipes we felt were worthy of reprinting.



The following recipes were used by Mary Crawford, as early as 1874. James and Mary Crawford were the founders of Steamboat Springs, Colorado.

LAYER CAKE - first cake made in Routt County

- 1 cup sugar
- $\frac{1}{2}$ cup butter
- 3 eggs, separated, beaten
- 1 tsp. vanilla
- 1 cup sweet milk
- $2\frac{1}{2}$ cups flour, sifted
several times

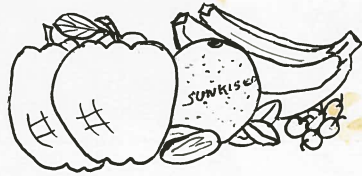
2 tsp. baking powder
In the 1800's wood burning stoves were in vogue, for this reason the temperature and the time are not available for this recipe. (Use your own judgement)



FRUIT CAKE - 1898 -

1½ lbs. sugar
¾ lbs. butter
10 eggs
1½ lbs. flour
1½ lbs. citron
1½ lbs. raisins
1½ lbs. nuts
1 tsp. each - cinnamon, allspice,
nutmeg, cloves.

Mix thoroughly with hands, add 2
eggs at a time, mix well. Add flour
with other things. Add a little
flour to keep from sticking. Bake
slowly 3 hours. (No temp. is given
because of wood burning stove.)



COOKIES - 1900's -

1 cup sugar
½ cup shortening
2 eggs beaten together
1 tsp. lemon flavoring
½ tsp. soda, in 1 Tbsp. water
flour, enough to roll real thin.

