

from the kitchen of The Asay Creek clan

### Rice Custard Pudding

1/4 cup Rice COOKED IN 1 CUP

of water.

1 quart MILK

3 EGGS

1/2 cup Raisins

1/2 cup Sugar

TO TASTE :

Lemon Extract & nutmeg was

usually the choice.

BEAT EGGS, ADD MILK,

Sugar + Raisins.

STIR IN THE RICE, ADD

Seasoning. MIX and bake

UNTIL IT SETS. SERVE

WARM OR COLD.



from the kitchen of Jerome Asay

A BREAKFAST Favorite For The  
FOLKS AT ASAY CREEK.

### Lumpy Dick

2 CUPS MILK

3/4 TO 1 CUP FLOUR

PINCH SALT

3 TO 4 TABLESPOONS BUTTER

OR HEAVY CREAM

WHILE MILK COMES TO SCALD - PUT

FLOUR IN BOWL + MIX WITH BUTTER

OR CREAM + SALT, MIX AS IS FOR

PIE CRUST. STIR INTO HOT MILK

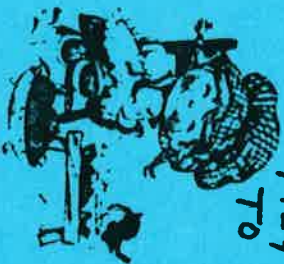
AND COOK 10-15 MINUTES IN HEAVY

SKILLET. STIR OCCASIONALLY.

SERVE WITH MILK AND CREAM.

MAY ADD SUGAR + CINNAMON

TO TASTE.



from the kitchen of **Valley Cox**  
Grouser's Favorite - Dipped  
in Mutton Grease -

### Sour Dough Biscuits

1 1/2 C Flour  
2 TSP Baking Powder  
1/2 TSP Soda - (1/4 tsp is starter  
is quite sour).  
1/2 TSP salt  
1/4 cup margarine  
1 cup starter.



Sift Dry ingredients together.  
Cut in butter, Add starter and  
Mix. Turn out on a lightly  
floured board and knead until  
satisfying. Roll 1/2 inch thick; cut  
with floured 2 1/2 inch cutter. Pan,  
place in well greased pan,  
(9x9x2). Brush with  
melted butter, let rise  
1 hour in warm place.  
Bake at 425 degrees  
for 20 minutes.  
"You may see at  
Pioneers - the men at  
sheep camp - cooked them in  
Dutch ovens!!"

from the kitchen of **Early Pioneers**  
Modern Version;  
Sour Dough Starter

1 PKG Active Dry Yeast  
2 cups warm water  
2 cups All Purpose white flour  
using a crock jar, or glass jar,  
dissolve yeast in warm water,  
stir in flour. place mixture in  
warm place 3 to 4 days until  
bubbly & smells sour - Refrigerate  
starter.  
Each time it is used, replenish  
with equal parts water & flour.  
Mix well, cover, refrigerate.  
Starter will be ready when you  
next bake. Never use All your  
sour dough starter in a recipe.  
Reserve enough to keep it going..!



All Pioneer Families  
Had a "Starter"!!



from the kitchen of Our Asay Pioneers

A candy Pull was A must !!  
At any party.

### Molasses Candy

2 cupsful Molasses  
1 cupful Sugar  
1 Tablespoon Vinegar  
Butter size Hickory nut.  
MIX TOGETHER and boil BRISKLY  
UNTIL IT WILL HARDEN IN COLD  
WATER. STIR IN 1/2 Teaspoonful  
Soda; Add Vanilla Flavoring 15  
DROPPED. Pour on a buttered  
PLATE. Let cool.  
When cool, Pull UNTIL white.

Molasses Candy II: 1 PINT of  
molasses. Boil UNTIL IT WILL  
become BRITTLE IN COLD WATER.  
STIR IN 1/2 Teaspoonful Soda.  
Pour on buttered PLATES  
and when cool Pull UNTIL  
white.



from the kitchen of

Valoy Coy

(Pie Plant) ~~or~~ Rhubarb cake

1/2 c Shortening  
1 c Brown sugar  
1 c egg  
1 c Sour milk  
1 TSP Vanilla  
1 TSP Soda  
2 c Flour  
1/2 TSP salt  
2 c Raw chopped Rhubarb

Cream Shortening, Sugar,  
ADD egg, Vanilla, MIX ALL  
DRY ingredients,  
ADD milk, Rhubarb - MIX. PUT IN  
DRIPPER. SPRINKLE 1/4 c sugar  
+ 1 TSP cinnamon on TOP,  
BAKE 375° - 35-40 min.

Foot note - The Pioneers used  
Rhubarb in many ways. IT  
used to be called "Pie plant"  
"Ren + I have been wondering  
when it changed names,"

