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In a recent (February 2) cooking column entitled "Winter Wonderland," a recipe appeared for Cream of Tartar Biscuits. A reader has pointed out that the ingredients not only neglected to mention cream of tartar, but two amounts of sugar are listed. While a correction of the sugar amounts was made in the February 16th issue, there may remain a certain confusion. My correspondent mentions, for instance, that her husband has spoken many times of the Cream of Tartar Biscuits his grandmother used to make and says she has never before seen a recipe for them. She asks that we reprint the recipe.

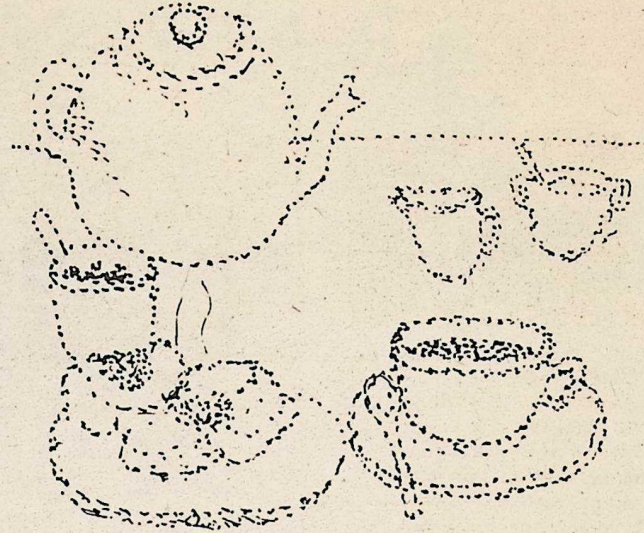
Delighted. First of all, we apologize for the two amounts of sugar. The second listed should have been salt (see below). Secondly, cream of tartar is one of the two ingredients of baking powder, the other being baking soda; the proportions are approximately 2.25 to 1. That is, if you wanted to make your own baking powder, you would mix 2¼ measures of cream of tartar with 1 measure of baking soda. Old recipes call for both; newer recipes list baking powder alone. This accounts for the lack of cream of tartar in the modernized list of ingredients for **Cream of Tartar Biscuits**:

4 C. flour	½ t. salt
3 heaping t. baking powder	Shortening the size of a large egg
2 t. sugar	2 C. milk, more or less

(If you prefer to use baking soda and cream of tartar rather than baking powder, substitute 2¼ heaping teaspoons of cream of tartar and one heaping teaspoon of baking soda for the 3 heaping teaspoons of baking powder. Note: this recipe may easily be halved to make enough biscuits for a small family; in that case, of course, use a quantity of shortening the size of a pullet egg.)

Sift dry ingredients together and add shortening. Work shortening into the flour mixture with fingers until free of lumps. Using a table knife (not a spoon), mix in enough milk to make a sticky dough. Turn onto lightly floured pastry board. Pat to about 1½ inches thick. Cut into rounds and place, close together, on a well-greased pan. Allow to sit for 10 minutes before popping into 450° oven. Reduce heat immediately to 300° and bake 20 to 25 minutes.

While on the subject of breads, biscuits, and such, Aunt Olivia would probably want to tell you about **Apple Muffins**. She found these suited the Lovell boys on a Sunday morning.



¼ C. butter	¾ t. baking powder
¼ C. sugar	1 t. salt
1 egg	1 t. cinnamon
1 C. milk	¼ t. nutmeg
1 C. chopped apples	3 T. brown sugar
2¼ C. flour	

Cream together butter, sugar and egg. Add milk and stir. Sift dry ingredients together and add to first mixture. Stir well. Add apples. Grease 12-muffin tin; fill each well two-thirds full. Sprinkle top of each muffin with ½ t. brown sugar. Bake at 400° for 25 or 30 minutes.

"Neighboring" was a talent Aunt Olivia and Uncle Henry possessed to a notable degree, a talent none of their neighbors ever complained about. Not only did they know just when visits would be welcome, they were sensitive enough and sensible enough to realize there were certain occasions when they should stay home. And that's what they did at those times. Deep and abiding affectionate respect existed between the Lovells and their neighbors.

Mutual esteem, however, never prevented the women folk of the households exchanging favorite recipes. Some of the ones we cherish most came from a continually shifting set of tenants who occupied the duplex apartments in the two-family house that stood not more than a stone's throw from the old Lovell Homestead. For an indeterminate period, back in the 1920s, a Finnish couple lived in one of the duplexes. And from Mrs. Ahonen Aunt Olivia learned to make **Finnish Coffee Bread**:

½ C. scalded milk	½ C. lukewarm water
¼ C. butter or margarine	2 beaten eggs
¼ C. sugar	3 crushed cardamom seeds
½ t. salt	(or ¼ t. nutmeg)
1 yeast cake (or 1 pkg. dry yeast)	¾ C. flour

Scald, but do not boil, milk and add butter or margarine, sugar, and salt. Dissolve yeast in water. Combine those two mixtures; add beaten eggs, and cardamom (or nutmeg). Into the mixture, sift the flour and mix well. Place dough in a large greased bowl, turning once to grease other side. Cover and allow to rise to double in bulk. Punch down and let rise again in a cool place.

Divide into two equal parts. Divide each part into three equal strips. Braid strips into shape of loaf. Place the two loaves in greased loaf pans and let rise until doubled. Bake at 375° for 25 to 30 minutes. Cool and brush with icing. Sprinkle lightly with chopped nuts and chopped maraschino cherries. **Icing:** Mix 1½ T. half-and-half with 1 C. confectioner's sugar.

According to a note Aunt Olivia made on the bottom of the page where this recipe is written, the rule dates back more than 250 years and was brought to this country from Finland where it won first prize in a national baking contest.

And while we're considering ancient recipes and those brought to this country from other countries, we can give some thought to this one, even though we may think more than once before we use a whole pound of butter, even for **Scottish Shortbread**:

2 C. butter	4 C. flour
1 C. light brown sugar	Pinch of salt
1 egg yolk	

Beat the egg yolk with the pinch of salt. Cream the butter. Gradually add the sugar, creaming butter and sugar together, beating well until very light and fluffy. **DO NOT SUBSTITUTE ANYTHING FOR THE BUTTER.** And be sure to pack the sugar firmly when measuring it. Pour in the egg yolk, continuing to beat until thoroughly creamed. Slowly work in the flour and knead until dough is uniform. Roll out on a floured pastry board to about one-half inch thickness. Cut in squares and place on lightly greased baking sheet. Bake at 325° for 30 minutes.

This old Scottish recipe is well-suited to serving with tangy preserves or jelly. If you've been saving a jar of homemade beach plum jelly or one of Damson plum preserves and, if you want to risk a pound of butter to make shortbread, they go well together. Left-over shortbread (are you kidding?) keeps well in an airtight container or sealed in plastic wrap.

Cream of tartar biscuits, apple muffins, Finnish coffee bread, Scottish shortbread . . . each has its devotees. Which will appear on your breakfast table the next time your clan gathers?