NNHS NEWS LETTER

Northville Northampton Historical Society

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EGGS

Recently we have seen the price of eggs escalating to as much as \$5.00 a dozen in some areas of the USA. Seems unreal but some don't realize how rationed they were during World War I and II. During World War I, food rationing was a common practice. President Wilson appealed to the American public's sense of patriotism and compassion for soldiers abroad to encourage food rationing. During World War II, the American government made food rationing mandatory.

MUSEUM Officially closed the end of October for the 2023 season. Window sills. frames and window grills painted and new grout applied.

Eggs in Wartime

Posted on April 12, 2015 by Chris

As ration implemented, it became obvious that if there was not enough food to feed people, there was not going to be enough to feed animals. Since there was a shortage of grain to feed chickens, millions of commercially-farmed hens had to be killed and sold as food. This ultimately led to an egg shortage, and rationing was implemented allowing a person one fresh egg per week; extra allowance was allowed for those with special circumstances such as giving expectant mothers and vegetarians two eggs a week. With egg rationing, people started keeping chickens in their own back yards because that meant one could have unrationed eggs. But, there was catch:

If you raised chickens, you had to give up your egg ration, but you were given a grain ration instead for your chickens. Saving, cooking, and grinding vegetable scraps and feeding those scraps to backyard chickens became the norm for many families. Families also kept eggs fresher and storing them for longer periods of time with the pointy side down in a rack, and the rack inserted into a pail filled with waterglass (a liquid mixture of sodium silicate). which sealed the pores of the eggs and allowed them to stay fresh.

As eggs continued to be rationed, by July of 1942, powdered eggs became available courtesy of the United States. The allowance was one tin, or packet, of dried eggs every two months. One tin was equal to 12 fresh eggs. Powdered eggs had a long shelf life; they could be hydrated.

https://thewartimekitchen.com/



1917 BOOKLET
IS DESIGNED TO PROMOTE ECONOMY
HOME BAKING WITH OUT SACRIFICING
APPETIZING QUALITY AND FLAVOR

This booklet was donated to the NNHS by Gale Buyce Poole. Note the name Buyce in left-hand corner. Most likely Gale's grandmother used this during World War I

How Royal Baking Powder Saves Eggs

Many housewives are aware that the use of Royal Baking Powder, a cream of tartar powder, permits a considerable saving in the number of eggs. This advantage possessed by Royal is emphasized by the present high price of eggs, but the saving is a consideration of value all the year round.

In nearly all recipes in which eggs are used the number may be reduced one-half or more, and excellent results obtained by using a small additional quantity of Royal Baking Powder, about a teaspoon, in place of each egg omitted. The recipes in this booklet illustrate how this may be done.

Expert cooks have tested these recipes and the delicious products that have been made without eggs, or with one or two eggs when more were used in the Old Way, have shown how the small additional quantity of Royal Baking Powder in place of each egg omitted effects a substantial saving without taking away the good qualities of the food.

Many comparative tests of the quality and cost of foods made at home with Royal Baking Powder and those purchased in the bake-shop, have demonstrated that food made at home is not only of better quality and more economical, but will keep fresh longer. Also there is the added advantage of knowing that the ingredients used are healthful.

The tables of ingredients under the Old Way show by comparison the saving in eggs, shortening and other expensive ingredients by the New Way. The directions apply to the New Way.

SOME SECRETS TO GOOD COOKING

The addition of one or two teaspoons of Royal Baking Powder to pie crust and other plain pastry will add wonderfully to its qualities, making it very light and fluffy.

A teaspoon of Royal Baking Powder added to a dish of mashed or creamed potatoes greatly improves it's appearance.

Royal Baking Powder is also used to advantage in making the batter when chicken, chops, fritters, etc etc are fried in deep fat.

GRIDDLE CAKES

Old Way

2 cups flour
½ teaspoon salt
3 teaspoons Royal Baking
Powder
2 eggs
1 cup milk
2 tablespoons butter
Mix and sift dry ingredients. Add milk
and bake on slightly greased hot gridd

New Way

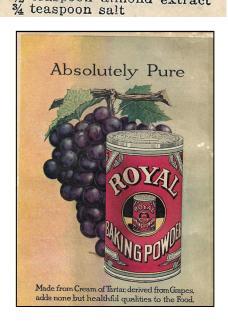
2 cups flour
½ teaspoon salt
4 teaspoons Royal Baking
Powder
No eggs
1½ cups milk
2 tablespoons shortening
and melted shortening. Beat well

WHITE CAKE Old Way

% cup butter
2 cups sugar
1 cup milk
whites of 6 eggs
3 cups flour
2 teaspoons Royal Baking
Powder
½ teaspoon almond extract
¾ teaspoon salt

New Way

1½ cup shortening
2 cups sugar
1 cup milk
whites of 3 eggs
3½ cups flour
4 teaspoons Royal Baking
Powder
½ teaspoon almond extract



GIRL SCOUTS

Girls Scouts of the USA, commonly referred to as simply Girl Scouts, is a youth organization for girls in the United States and girls living abroad. Founded by Juliette Low in 1912, it was organized after Low met Robert Baden-Powell, the founder of Scouting in 1911. Upon returning to Savannah, Georgia, she telephoned a distant cousin, saying, "I've got something for the girls of Savannah, and all of America, and all the world, and we're going to start tonight"

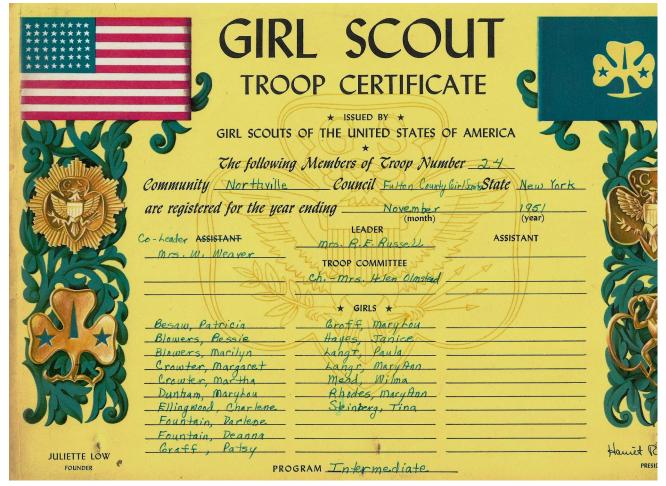
NORTHVILLE GIRL SCOUT TROOP #24 BROWNIE SCOUT TROUP #30

Northville's Troup #24 was a very active group with very capable leadership including Mrs. Frank Langr and Mrs. Leona Gifford, Mrs. Robert Russell and others too many to mention here. Brownie Troup leaders were Mrs. Scott Craig and Mrs. Irvin Angell.





(Center) Juliette Low http://www2.lhric.org:80/pocantico/womenenc/daisy.jpg





Marie Cunningham, Patty Hayes, Joan Shufelt, Ileane Knowles?, Ruth Bennett, Beverly Weir (those I can identify)

ROTARY HEARS GIRL SCOUTS IN NORTHVILLE

NORTHVILLE—The meeting of Rotary club was held in the Brass Rail dining room Wednesday evening. The theme was "Girl Scouts" and the program was given by members of the local Brownie and Girl Scout troop and leaders in

Past Commissioner Mrs. Robert Kunkel screened picture of camp Kowaunkami tracing its growth and improvement. She explained how the girls are taught cooking, camping, homemaking, swimming and other hobbies.

Mrs. Frank Langr said that Girl Scouting is active locally for all ages of girls over 8. Rotary sponsored Mariner ship Number 15 is under the leadership of Miss Eliza Montville. Troop 24 is under the direction of junior patrol leaders, Mrs. Edward Barnell and Miss Verna Osterhout, senior patrol leader, Mrs. Frank Langr. Brownie pack 30 is under the leadership of Mrs. Scott Craig and Mrs. Ervin B. Angell. She explained that troop 24 and 30 is now operating without sponsors.

other guests were Mrs. Graham Olmstead, liaison officer; Mrs. William P. Yates, committee woman; Tonie Langr representing troop 24 and Jean Yates representing pack 30.

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