

VILLA LOUIS RECIPE  
**American Farm Sausage**

**INGREDIENTS:**

5 lbs. ground pork	1 tsp. ground cloves
2 tbsp. sage	1 tsp. thyme
3 tsp. black pepper	2 large onions finely chopped
½ tsp. all spice	4 cloves garlic, minced
5 tsp. salt	1 cup cold water

**DIRECTIONS:**

- 1 Mix all ingredients and form into patties or stuff into sheep casings.

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



The Flavor of  
**WISCONSIN**

Join the Wisconsin Historical Society's celebration of flavors that connect us to our diverse heritage in the most delicious way.

Learn more at [wisconsinhistory.org/flavor](http://wisconsinhistory.org/flavor)

WOMAN COOKING SAUSAGE

VILLA LOUIS RECIPE  
**Apple Porcupine**

**DIRECTIONS:**

- 1 Make a syrup by boiling eight minutes one and one-half cups sugar and one and one-half cups water.
- 2 Wipe, core and pare eight apples. Put apples in syrup as soon as pared, that they may not discolor.
- 3 Cook until soft, occasionally skimming surface during cooking. Apples cook better covered with the syrup; therefore it is better to use a deep saucepan and have two cookings.
- 4 Drain apples from syrup, cool, fill cavities with jelly, marmalade, or preserved fruit, and stick apples with almonds blanched, and split in halves lengthwise.
- 5 Serve with Cream Sauce I.

*Note from Villa Louis kitchen: Spoon Jelly in hollow of apple after cooled. Replaces Cream Sauce I.*

*The Original Fannie Farmer 1896 Cook Book,  
The Boston Cooking-School Reprint 1998*

December 14, 2017

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.





# Coffee (made with an egg)

## INGREDIENTS:

1 cup of grounds or  
2 cups for a full pot

3 to 6 eggs (enough to  
moisten the grounds)

Cold water

## DIRECTIONS:

- 1 Fill the coffee pot with cold water to about 1 ½.
- 2 Add the grounds - they will float on top.
- 3 Heat until almost boiling.
- 4 Dump in a tumbler of cold water which solidifies the egg and grounds mixture and carries it to the bottom of the pot, which clarifies the coffee.

*Coffee made with an egg is well document in other receipts. This is the way it is written in our recipe book by former Villa Louis Cooks.*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



VILLA LOUIS RECIPE  
**Currants Biscuits**

**INGREDIENTS:**

1 lb. butter                      ½ lb. dry currants  
12 eggs                              Flour  
½ lb. sugar

**DIRECTIONS:**

- 1 Beat your butter, sugar and eggs together for an hour.
- 2 Throw in the flour and the currants in small quantities until your batter is sufficiently dry.
- 3 Afterwards, roll it on the table like a pastry, cut your biscuits and make them cook.

*Nouvelle Cusinière Canadienne 1865 Montréal,  
Translated by Elizabeth and Robert Stone*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.







## OLD WORLD WISCONSIN RECIPE

# Danish Green Kale Soup

### INGREDIENTS:

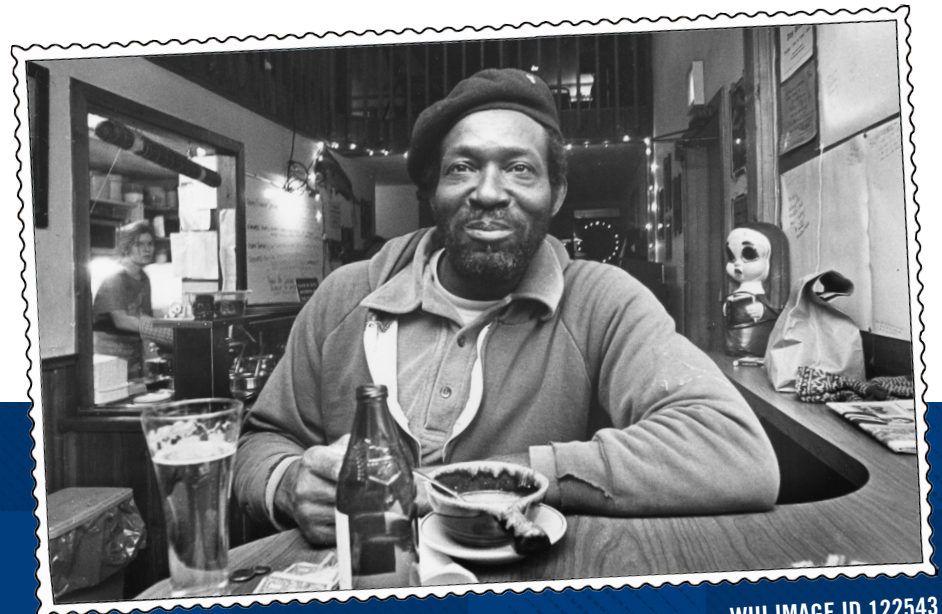
½ lb. ham or pork hock  
2 ½ quarts water  
1 medium onion, minced  
3 medium potatoes, cubed  
3 medium carrots, cubed  
3 cups kale, coarsely chopped  
Flour to thicken  
Salt & pepper

### DIRECTIONS:

- 1 Simmer the ham hock in water for 1 1/2 hours.
- 2 Set the stock and ham hock to the side.
- 3 Cook the kale in a separate kettle for 5 minutes and drain it.
- 4 Add the kale and other vegetables to the cooked ham and stock and cook it until all the vegetables are done, at least 2 hours.
- 5 Thicken the soup slightly with flour and add salt and pepper to taste.
- 6 Serve with a dollop of whipped cream.

*Danes founded one of the nation's first distinctly Danish settlements at Hartland, Wisconsin in 1846. By 1897, Wisconsin was home to 35,000 Danes.*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



The Flavor of  
**WISCONSIN**

Join the Wisconsin Historical Society's celebration of flavors that connect us to our diverse heritage in the most delicious way.

Learn more at [wisconsinhistory.org/flavor](http://wisconsinhistory.org/flavor)

WHI IMAGE ID 122543

## VILLA LOUIS RECIPE Fresh Fried Mississippi Catfish

### INGREDIENTS:

Eggs                      Catfish  
Cracker Crumbs        Salt & pepper  
Hot cottolene  
or other fat

### DIRECTIONS:

- 1 Clean, wipe inside and out, pepper and salt; roll in egg and cracker crumbs and fry in deep, hot cottolene or other fat, always recollecting to heat this gradually to the boiling point before the fish go in or, having cleaned and dried them, roll in salted and peppered meal; then fry.

*Marion Harland's Complete  
Cook Book, 1901*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



MAN COOKING FRESH FRIED CATFISH



**INGREDIENTS:**

- ½ cup of butter
- 8 eggs
- 1 cup of flour
- 1 cup of milk
- Sugar
- Cinnamon & nutmeg (optional)
- Salt & pepper

**DIRECTIONS:**

- 1 Melt ¼ cup of butter in frying pan. Meanwhile, beat together eight eggs with just over a cup of both flour and milk.
- 2 Add a dash of salt.
- 3 Pour into greased frying pan. Lightly sprinkle with sugar. Cinnamon and nutmeg can be used as well.
- 4 Bake in hot oven until edges have risen up golden brown.
- 5 Serve hot with maple syrup or preserves.

*A recipe passed down through generations.*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



OLD WORLD WISCONSIN RECIPE  
**Horseradish Sauce**

**INGREDIENTS:**

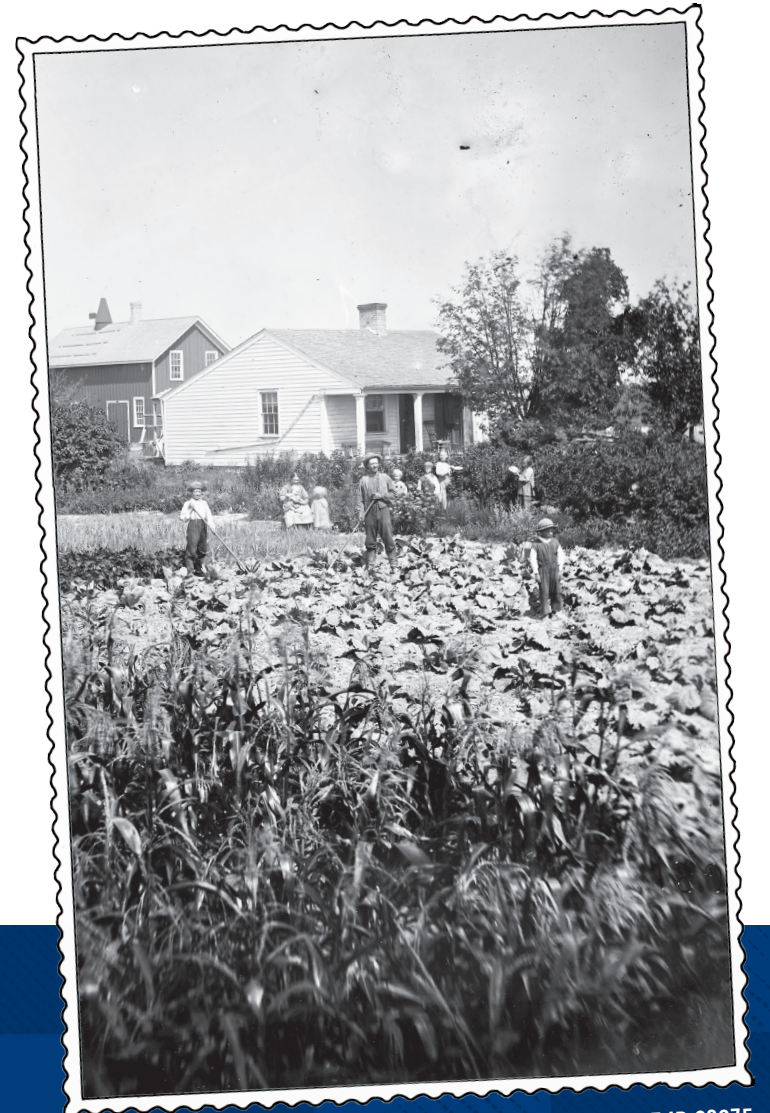
1 tsp. cream                      2 tbsp. grated horseradish  
1 tsp. powdered mustard      Salt, to taste  
1 tbsp. vinegar

**DIRECTIONS:**

- 1 Stir together until well mixed sweet cream, powdered mustard, vinegar, and grated horseradish, with a little salt to taste.
- 2 Serve the sauce separately in a sauce tureen. It will keep for two or three days or longer if olive oil is used instead of cream.

*The German word for horseradish is meerrettich. One belief is that the English mispronounced the word meer leading them to call the root mare-radish.*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.





**INGREDIENTS:**

Eggs      Jam, jelly, or marmalade

Sugar

**DIRECTIONS:**

- 1 For omelets select large eggs allowing one egg for each person, and one tablespoon liquid for each egg. Keep an omelet pan especially for omelets, and see that it is kept clean and smooth. A frying pan may be used in place of omelet pan.
- 2 Spread before folding with jam, jelly or marmalade.
- 3 Fold, turn and sprinkle with sugar.

Rev.  
March 1, 2017

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



BREAKFAST TABLE AT VILLA LOUIS



## OLD WORLD WISCONSIN RECIPE

# Kermakakku Finnisha (Sour Cream Cake)

### INGREDIENTS:

1/2 cup softened butter	1/2 tsp. cinnamon
1 cup sugar	1 tsp. cardamom
3 eggs	1 tsp. vanilla
1 3/4 cups flour	1 cup sour cream
1 tsp. baking soda	

### DIRECTIONS:

- 1 Cream together butter and sugar. Beat in eggs. Add dry ingredients alternately with sour cream and vanilla.
- 2 Pour batter into a buttered loaf pan. Bake at 350 degrees for about 1 hour until done.

*Finnish immigrants first came to Wisconsin in the 1890s and settled in primarily rural areas. Most settled in 13 counties in northern Wisconsin. Douglas, Iron, and Bayfield counties accounted for half of the state's total Finnish population.*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



The Flavor of  
**WISCONSIN**

Join the Wisconsin Historical Society's celebration of flavors that connect us to our diverse heritage in the most delicious way.

Learn more at [wisconsinhistory.org/flavor](http://wisconsinhistory.org/flavor)

WHI IMAGE ID 130567



OLD WORLD WISCONSIN RECIPE  
**Norwegian Lefse**

**INGREDIENTS:**

4 cups mashed potatoes      5 Tbsp. butter      2 cups flour  
¼ cup cream                      ½ tsp. salt

**DIRECTIONS:**

- 1 Peel and cook potatoes, then mash with butter, cream and salt.
- 2 Let them get cool. Mix in flour and knead lightly.
- 3 Roll out rounds of dough paper-thin on a lightly floured board. Bake rounds on a dry griddle.
- 4 When lefse starts to bubble, turn and bake other side.

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.

*Norwegians eat lefse like Americans eat bread. Spread with butter or cheese and broken into soups or stews lefse was very likely enjoyed by many Norwegian immigrant children as part of their school lunch.*



VILLA LOUIS RECIPE  
**Piccalilli (Historic Version)**

**INGREDIENTS:**

1 large cabbage	1 dozen sticks of celery
50 small cucumbers	5 red peppers
5 qrts. small string-beans	3 green peppers
8 small carrots	

**DIRECTIONS:**

- 1 Chop fine, soak over night in salt and water, wash well, drain thoroughly, and pour over them hot vinegar spiced with mace, cinnamon and allspice.
- 2 Turn off vinegar and scald until safe to leave like common pickles; or seal in can while hot.

*Buckeye Cookery and  
Practical Housekeeping, 1880*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



VILLA LOUIS INTERPRETERS READING A COOKBOOK



# Piccalilli (Modern Version)

## INGREDIENTS:

- 1 qrt. chopped cabbage
- 1 qrt. chopped green tomatoes
- 2 sweet red peppers, chopped
- 2 sweet green peppers, chopped
- 2 large onions
- ¼ cup salt

## DIRECTIONS:

- 1 Chop the cabbage, tomatoes, peppers and onion.
- 2 Mix with the salt and let stand overnight (in refrigerator). Next morning drain and press to remove all liquid possible.
- 3 Boil vinegar, water, sugar and spices 5 minutes.
- 4 Add the chopped vegetable mixture.
- 5 Bring to a boil and pour into sterilized jars to within ½ inch of top. Put on caps, screw band firmly tight.
- 6 Process in boiling water bath 5 minutes. Yields about 6 pints.

*Kerr Canning Book*

**Note:** *Because of safety in canning, at the Villa Louis we use modern versions of historic recipes for preserving. A historic Piccalilli recipe can be found in the 1880 Buckeye Cookery and Practical Housekeeping.*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



VILLA LOUIS INTERPRETER CHOPPING VEGETABLES

VILLA LOUIS RECIPE  
**Rice Waffles**

**INGREDIENTS:**

1 cup of boiled rice	1 tsp. salt
1 pt. sweet milk	1 tbsp. butter
2 eggs	1 tbsp. flour
1 tsp. baking powder	

**DIRECTIONS:**

- 1 Sift salt, baking powder and one scant cup of flour twice together; add milk and eggs, beat in butter and rice. Beat two minutes.

*Marion Harland's Complete  
Cook Book, 1901*

\* Historic recipes often lack what we would consider today as key pieces of information.  
We recommend modern substitutions for any missing details.





**INGREDIENTS:**

Sausage meat      Apples

**DIRECTIONS:**

- 1 Lay the sausages (bulk sausage meat is best) in a frying pan, cover it with hot water and bring quickly to a fast boil. At the end of five minutes pour off the water and fry on both sides, turning twice.
- 2 Lift them, drain over pan, and lay in a colander in the open oven, while you fry sliced and cored apples in the fat that ran from the sausage in frying. If you use link sausage, prick each before boiling.

*Marion Harland's Complete  
Cook Book, 1901*

\* Historic recipes often lack what we would consider today as key pieces of information.  
We recommend modern substitutions for any missing details.

