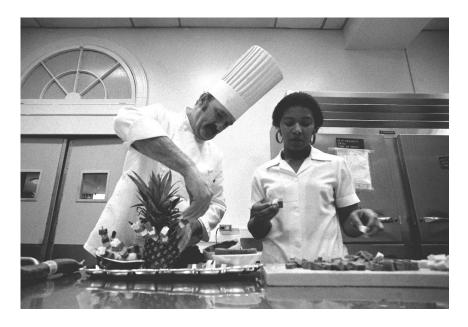


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What's Cooking?

The holiday season is here. Time to put on our historic chef hats, preheat the oven, and get started on our winter weather menus!



Executive Chef Cliff Ledford and Mary Bloxson prepare a salad in the kitchen of the Mustin Beach Officers Club. Naval Air Station, Pensacola, 2/16/1990. <u>*National Archives Identifier 6453020*</u>

This time of year always inspires us to peruse the <u>National Archives Catalog</u> for historic recipes and food related records, many of which were favorite recipes of the First Families, as well as those prepared by White House kitchen staff for special events through the years.



A view of the Thanksgiving dinner served to U.S. troops taking part in Exercise Bright Star '82, 11/1/1981. <u>National Archives Identifier</u> 6347662

2 upstains Wednesday November 26 1947 LUNCHEON Tomato Pinerole Juice Grilled Ham Gandied Sweet Potatoes Spinach Not Breach Baked Stuffed Peaches with Meringue Dayan Setup 6av 7:30 DINNER Mushroom Soup Roast Stuffed Turkey Cranberry Sauce Giblet Gravy Mashed Potatoes Buttered Peas Braised Celery Moulded Fruit Salad Mince Pie-Hard Sauce Pumpkin Pie Coffee Candy Nuts

President Truman White House Menu, 11/26/1947 Thanksgiving. <u>National Archives</u> <u>Identifier 6882370</u>

We hope you find inspiration from these historic recipes and photographs found in the National Archives. Bon Appetit!

Serving brunch this year? Why not try Julie Nixon Eisenhower's Spanish Eggs recipe. She recommends it served with sliced tomatoes, green salad or fruit.

National Archives Identifier 6727957



Spanish Eggs

1 dozen eggs 12 oz. little shrimp or 2 cans of tuna fish 4 large boiled potatoes (peeled) Mayonnaise with a little lemon juice and salt added

Hardboil eggs, cut in half and take out yolk. Fill eggs with either shrinp or tuna (shrinp better) to which a little mayonnaise has been added. Put all eggs on platter and cover with a layer of potatoes that have been put through a ricer. Cover this with mayonnaise and then rice the vylks of the eggs over this. Decorate with stuffed olives sliced and a few strips of pimento (red).

Very good for a brunch or lunch-serve with sliced tomatoes, green salad or fruit. Serves six.

Julie Nixon Eisenhouse

ADMIRAL NIMITZ recipe for the Old Fashioned Mix which he calls "CINPAC SPECIAL" 1 clean one-gallon jug Max B 3 quarts Bourbon 1/4 of a fifth of gold label rum Add sugar syrup cautiously until you can just detect the presence of sugar. Fill remainder of jug with tap water. Desirable but not necessary: drop two whole vanilla beans into the jug to stay for many refills of jug. They last for years. Pour generous portions over ice and serve it forth! This recipe was developed by Admiral Nimitz when he was Comm in Chief of the Pacific at a time when liquor was rationed, a bottle a week to a man and frequently rum was the only kind available. ADMIRAL NIMITZ mother's recipe for Cactus Fruit Jelly, from early days in Texas. The Hawaiiand call it Panini jelly. Pick half ripe cactus fruit with long handlef meat fork to avoid spines. Place in pail and let water run into itho cjéan fruit. Put fruit in big pe spines and all, and slice it in the pot. Add half cup of water and ecok the fruit is well done. Then put in stryiner and strain out juice, strain several times through double flour splk cloth. 4 cups of cactus juice 3-1/2 cups of sugar juice of two lemons 1/2 bottle of certo. The ball juice, sugar, and lemonyfalce for hilf hour, then put certo in, and ball gain for five minutes. / Pour into sherliked glass jars and let set overnight. If substance does not jell, boil again for ten minutes.

When it's time for a cocktail, we're intrigued by this recipe for a "Cinpac Special" developed by Admiral Nimitz when he was Commander in Chief of the Pacific during World War II. At the time, liquor was rationed to a bottle a week per person and frequently rum was the only kind available.

National Archives Identifier 139308885

If a cocktail is not your style, how about a mocktail? Try this <u>Recipe for Punch</u> that serves 200.

You'll need some appetizers to go along with your cocktails. Why don't you serve the <u>Plains Special Cheese Ring</u>. It's a staff favorite around here!

A FAVORITE RECIPE OF ROSALYNN CARTER "Plains Special" Cheese Ring pound grated sharp cheese cup finely chopped nuts cup mayonnaise small onion, finely grated lack pepper Small only a ack pepper sh cayenne rawberry preserves, optional Combine all ingredients but preserves, seasoning to taste with pepper. Mix well and place in 5 or 6 cup ring mold. Refrigerate until firm, for several hours or overnight. To serve, unmold, and if desired, fill center with straw-berry preserves, or serve plain, with crackers.

Plains Special Cheese Ring Recipe. <u>National</u> <u>Archives Identifier 6783885</u>



Carter family Christmas portrait, 12/25/1978. <u>National Archives Identifier</u> <u>182893</u>

Is it Dressing or Stuffing? Bess Truman called hers "Turkey Dressing" and the <u>recipe</u> <u>includes sausage, rice and pecans</u>. Mrs. Truman has a <u>second Turkey Dressing recipe</u> if you prefer a bread base with the option of adding oysters.

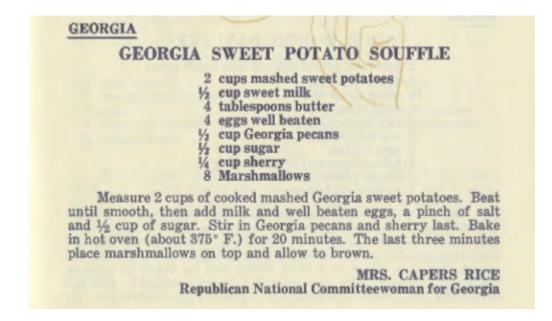
Furkey Dreining "I Service Institution" bread cut ai cutes Have onion diced. Liquid from coaked gibleto example to ragten-2. taps. chopped paraley-poultry reasoning to to

Recipe for Turkey Dressing. <u>National Archives</u> <u>Identifier 139308816</u>



Photograph of President Harry S. Truman and Mrs. Bess Truman on the Porch of Their Independence, Missouri Home, 1953. <u>National</u> <u>Archives Identifier 596500</u>

Looking for some side dishes? Rosalynn Carter shared a favorite recipe for <u>Eggplant</u> <u>Souffle</u>. In true 1950s style, this Eisenhower recipe for <u>Honeydew Melon, Filled and Frosted</u> includes Jello. You can also try the Georgia Sweet Potato Souffle found on page 5 of <u>The</u> <u>Republican Congressional Cook Book</u>.



Do you like to serve bread, rolls or biscuits? There are lots of options that can be found in the Catalog. Try <u>Sequoia Orange Biscuits</u> or <u>Bran Rolls</u>. If you are looking for a recipe that reads like a baking show challenge, try <u>Bess Truman's Drop Biscuits</u> where the recipe doesn't include information on how to bake the biscuits.



Baking Biscuits at Fort Dix, 9/1/1954. National Archives Identifier 7385035

Time for dessert! Do you serve pumpkin or pecan pie for Thanksgiving? Why choose just one? Whip up <u>Nancy Reagan's Pumpkin Pecan Pie</u>. Or skip the pie all together and make a cake. Try the Truman family's <u>200 Year Old Pound Cake</u>, Rosalynn Carter's recipe for <u>Japanese Fruit Cake</u>, or adjust the proportions and make the <u>White House Wedding Cake</u> for Tricia Nixon Cox's Wedding.



Salvation Army Girls, Gladys and Irene McIntyre, Myrtle Turkington and Stella Young, with steel helmets and gas masks, making pies free for soldiers. 26th Division, Ansonville,



White House Executive Chef Cris Comerford plates Quinoa Black Bean and Corn Salad in the Old Family Dining Room of the White House before the Kids' State Dinner, Aug. 20, 2012. The salad was a winning recipe from

Haile Thomas, 11, of Arizona. <u>National</u> <u>Archives Identifier 178713402</u>

Looking for more? Browse <u>a selection of additional recipes in our Catalog</u>. If you've tried any of these recipes, we'd love to know how they turned out! Email us at <u>catalog@nara.gov</u>.

And be sure to check out <u>National Archives News</u> for Thanksgiving records and stories from the National Archives.

We can't let Thanksgiving go by without expressing our gratitude to each and every one of our Catalog users and Citizen Archivists. We especially want to thank you for your patience through last week's Catalog maintenance. We are grateful every day for your time and efforts that help make the records of the National Archives more searchable online.

Wishing you a happy and healthy Thanksgiving from all of us at the National Archives!



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An air controlman eats Thanksgiving dinner while keeping an eye on the radar scope in the helicopter direction center aboard the amphibious assault ship USS OKINAWA (LPH 3), 11/26/1987. Scene Camera Operator: PH2 (Sw) Jeffrey A. Elliott. <u>National Archives Identifier</u> 6432955

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I need help translating the French items on this steamship dinner menu from 1911.

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COVID-19 Update

The National Archives is committed to the health and safety of our visitors and staff. We are closely monitoring the situation regarding COVID-19, and we are working with public health officials and our counterpart agencies to monitor and respond to the evolving conditions and following CDC guidelines.

For more information, visit <u>https://www.archives.gov/coronavirus</u>

Questions or comments? Email us at <u>catalog@nara.gov</u>.





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