

# History from page B1

Battle of Bloody Run was fought in 1763.  
 Recipes from the 1900s reflect the customs and traditions of new arrivals who became ingredients of Detroit's success, and helped put the city on a roll.  
 Everything from Simple Root Beer and cornmeal dumplings, to Polish fruit soup, French potato salad, walnut pickles, and stuffed pumpkin.  
 Cookbook contributor Lenora Stoetzer, who prides herself on

being 91 years old and still cooking strong, shared family heirloom recipes for pumpkin pie and German potato salad.  
**Defining history**  
 The society's goal was to not only provide recipes that help define Detroit's history, but also reflect the traditions of people who live here.  
**Local cooks**  
 Local contributors include:

Jerry Johnson of Livonia with his No Bake Cookies; Jackie Napolitan of Farmington, Popcorn Balls; Viola Stone of Redford, Oriental Cabbage Salad; and Lorene D. Rover of Southfield, Peach Cobbler.  
 Fern Sturgis of Livonia, Margaret Weber of Farmington, and Patricia Wilson of Plymouth also participated in the cookbook project.  
 Recipes range from the gourmet and complicated to

primitive and simple. Some recipes are very old and don't list cooking times, but tell cooks to "bake until brown."  
 Other recipes, like Depression-era cookies from 1930, explain how to make sweets with very limited ingredients.  
 The book is a must-read for those who cherish historical recipes and Detroit history.  
 Scattered throughout the pages are historical anecdotes, historical advertisements, and

over 150 historic illustrations that took Detroit Historical Guild members more than two years to gather.  
 A glossary explains older terms used in some recipes such as "scum" which means "to skim."  
 Cooks facing impending disaster in the kitchen will appreciate the advice given by given seasoned cooks.  
 Guild members didn't want to leave pets begging so they

added some recipes just for them including Baby Food Doggie Cookies and Kitten Delight.  
**Celebrating 300 Years of Detroit Cooking: 1701 to 2001** can be purchased for \$27.95 at the Detroit Historical Museum, 5401 Woodward Ave.  
 Book proceeds go to the museum and for preserving the city's history. To order the book by mail, call guild members at (686) 777-6898 or (313) 372-8288.

# Family recipes celebrate heritage of Detroit

See related story on Pastimes front. Recipes from Celebrating 300 Years of Detroit Cooking: 1701 to 2001, published by the Detroit Historical Society Guild.

**ORIENTAL CABBAGE SALAD**  
 Contributed by Viola Stone of Redford  
 1 pound coleslaw mix  
 1 bunch diced green onions

2 packages Ramen Chicken Soup Mix  
 1 cup cashews or silvered almonds (any kind)  
 1 cup sunflower seeds  
 1/2 cup sugar  
 1/3 cup white vinegar  
 1/4 cup vegetable oil  
 Mix slaw with uncooked Ramen noodles broken into small pieces and green

onions.  
 Mix sugar, oil and vinegar and packets of dry soup mix. Pour over salad and thoroughly mix. Let stand 2 hours. Pat in nuts and seeds before serving. Serves 6-8.  
**FRESH PEACH COBBLER**  
 Contributed by Lorene Rover of St. Clair  
 1 cup all-purpose flour  
 1 teaspoon baking powder  
 1/8 teaspoon salt

1/2 cup sugar  
 1/4 cup butter  
 1 large egg  
 3 tablespoons milk  
 1/2 teaspoon vanilla  
 3 cups sliced peaches, sweetened to taste (about 1/2 cup sugar), or substitute canned peaches. Just drain and add less sugar.  
 Sift dry ingredients. Cut in butter.

Beat egg until thick and ivory colored; beat in milk and vanilla.  
 Add to flour mixture and stir just until smooth. Arrange peaches in 1 1/2 quart glass dish (8 by 8-inch Pyrex is fine). Spread batter evenly over peaches.  
 Bake in preheated 350°F oven, 35-40 minutes.  
 Goes well with ice cream or whipped cream.

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