

Marmee's
Kitchen Primer

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Martha Hux Gurganus Greene

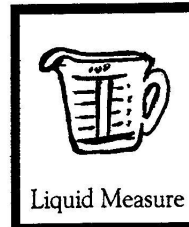
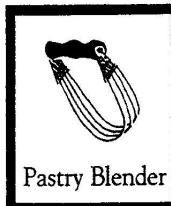
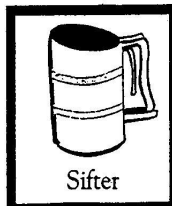
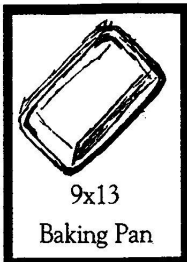
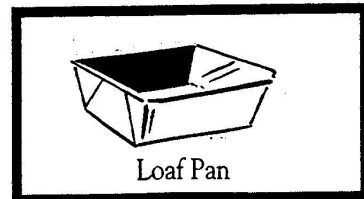
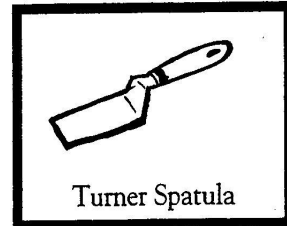
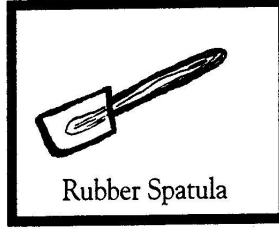
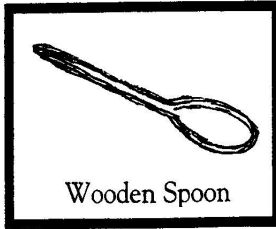
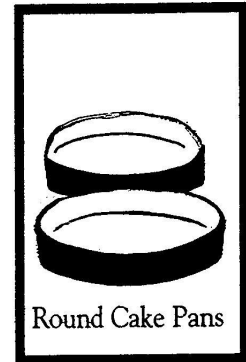
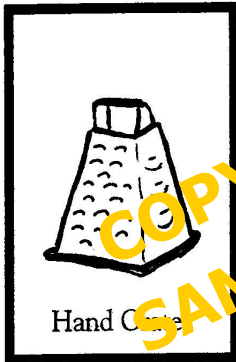
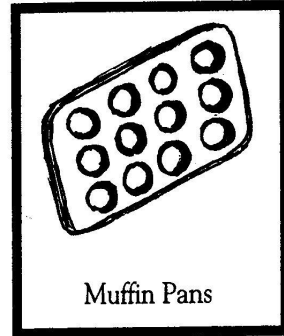
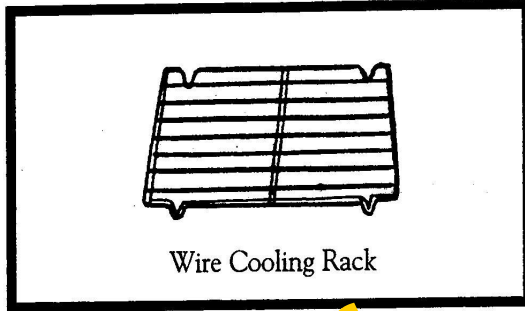
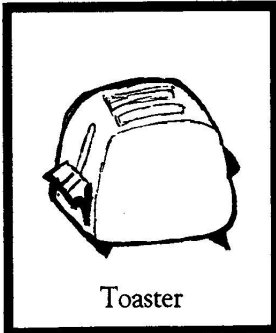
A Proper Table Setting

When the table is set neatly and attractively it creates a nice atmosphere. This is something that can be done for the family meal by little kitchen helpers (brothers & sisters) or something you can do for your Momma if she is fixing the meal. There are some necessary items needed to set a table like a fork and a plate but nothing needs to be elaborate. You can make it cheery and inviting with a little imagination. Here are some ideas to make a nice table for your family or special guests.

- Use a tablecloth table runner or placemats. A tablecloth can be as simple as a pretty, flat bed sheet. If you want to keep it for a tablecloth, you can lay it on the table, then draw around the outline of the table with chalk. Lay it on the floor and measure down 6"-9" from the chalk line. Make a new chalk mark all the way around at the 9" mark from your first chalk line. Cut on the second chalk line. Get some pretty lace or trim from your sewing goods store and stitch around the bottom of your table cloth.
- If you do not have a big piece of fabric you can cut a square 36" x 36" and trim the edges or just hem it. You can lay this in the center or any table with the corners pointing to each end of the table. Set a basket of fruit in the middle and you have a pretty table!
- Pretty tea towels can be bought and used for place mats. They are placed at each place and symmetrically spaced. Napkins can be paper or cloth. At one time we purchased soft matching washcloths. We used them daily for mealtime napkins. An old-fashioned stick clothespin was painted with a permanent marker with a tiny face on the head of the clothespin. Then each family member's name was lettered down the length of the pin. We pinned each washcloth with a personalized clothespin and kept them in a basket near the table. After the meal they were dampened to wipe up dirty little hands and faces, if this was needed, and then they were thrown into the washer. When washed and dried they were re-pinned and put back in the basket to be used for the next mealtime. Whatever you use on your tabletop, be sure it is CLEAN and WRINKLE-FREE.
- A centerpiece is a nice addition to the table. It can be as simple as a small, green plant in a pretty pot. You could try a small grouping of candles or an oil lamp. Be sure to keep your centerpiece low enough and in proportion to the table size so you can see and talk to each other unobstructed. Even a simple canning jar with a bow around the neck, filled with fresh picked flowers from the woods, is very pretty. Use your imagination and make your table SPECIAL!



Kitchen Items



Toastee Breakfast Ideas

Cheese Toast

Lay slices of whole wheat bread on a baking pan. Sprinkle tops of bread slices with grated Cheddar cheese or top with one slice of American cheese. Put under oven broiler on the rack near the top. Turn over to "BROIL" setting. Watch closely. Remove when cheese is bubbly and has light golden spots on it.



French Toast

Beat these ingredients together in a shallow dish with a whisk or fork until smooth: 2 eggs, 2 Tbsp. milk, 1/2 tsp. vanilla flavoring, 1/4 tsp. cinnamon. In a large frying pan, melt 2 Tbsp. of butter and 1 Tbsp. cooking oil using a medium high heat. Dip thick slices of French bread into egg mixture, coating each side well. Lay the egg-soaked bread slices into the hot grease in the frying pan. Fry until lightly browned on one side and then turn and cook on the other side. Remove from frying pan and serve with syrup, honey, or fruit preserves.

Cinnamon Toast

Spread soft butter or margarine on slices of bread. Sprinkle with cinnamon-sugar mixture. If this is a family favorite, it is nice to keep a special shaker in the cupboard with your cinnamon-sugar mix.

Cinnamon-Sugar Mix:

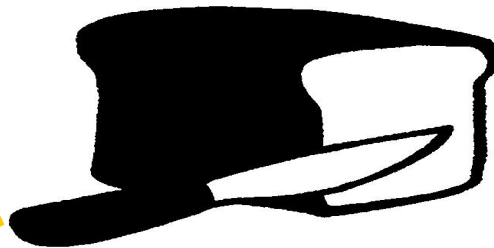
1/2 cup sugar + 1/2 tsp. ground cinnamon

Honey-Butter Toast Spread

Spread on slices of lightly toasted bread.

Honey-Butter Spread:

1/2 cup soft butter + 1/4 cup light clover honey. Mix with a spoon until smooth and creamy.



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Fiffy Pizza

Utensils you will use:

- Baking sheet or large pizza pan
- Mixing bowl
- Stirring spoon
- Frying pan

Ingredients you will need:

- All-purpose flour
- Baking powder
- Salt
- Milk
- Vegetable oil
- Pizza or garden-style spaghetti sauce
- Sausage, ground beef or turkey
- Pepperoni & other optional ingredients*
- Grated mozzarella cheese

Heat your oven by setting the dial to 425 degrees.

Brown in a frying pan until well-cooked

1 lb. sausage or ground meat

Stir together in a mixing bowl

**2 cups all-purpose flour
1 Tbsp. baking powder
1 tsp. salt**

Add in and mix the dough until
all ingredients are combined

**2/3 cup milk
1/3 cup vegetable oil**

Pat down on a greased baking sheet or pizza pan.

Spread over top of dough

1 cup pizza or spaghetti sauce

Sprinkle browned meat or sausage over sauce. Layer your choice of these over the meat layer.

**Pepperoni
Black olives
Chopped onion
Sweet green or red pepper
Mushrooms**

All of these toppings are optional for those who like lots of toppings on pizza.

Sprinkle over top of all toppings in a heavy layer

Grated mozzarella cheese

Bake in a heated oven for 20-25 minutes. Let cool slightly before cutting into serving pieces.