

CROCKERY VALLEY KITCHEN

NOVEMBER 2026 CALENDAR PLATE

MRS. J. M. CARTWRIGHT'S 1908 CREAM CHOCOLATE CARAMELS

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

THANKSGIVING • THURSDAY, NOVEMBER 26

INGREDIENTS	DIRECTIONS — AS PRINTED IN 1908
2 cups brown sugar	Mix the sugars, milk, butter and chocolate. Cook slowly, stirring constantly until mixture will harden in cold water. Remove from fire and add vanilla. Beat until it begins to thicken, then pour onto a buttered platter and mark in squares. When cold cut and wrap in waxed paper.
1 cup granulated sugar	
1 cup milk or cream	
1 tablespoon butter	
2 squares unsweetened chocolate	
1 teaspoon vanilla	

DEDICATED TO “THE PUBLIC”—AGAIN

FREE COMMUNITY EDITION • PRINT • POST • SHARE • SERVE

RIVER HILLS KILNS MILLS INSTITUTE • Selected and presented by T.P. Calhoun

Thanksgiving 2026 • 118 years later

*Official source: Ladies of the First Presbyterian Church, Cook Book Dedicated to “The Public.”
East Liverpool, Ohio, 1908, “Cream Chocolate Caramels,” contributed by Mrs. J. M. Cartwright.*

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