

Roast Fowl from 1908

DEDICATED TO 'THE PUBLIC' - AGAIN

The Ladies of the First Presbyterian Church of East Liverpool placed a plain instruction on their 1908 Cook Book: it was dedicated to the public. This issue returns three of its roast-fowl recipes to public use - readable on a phone, printable at home, and meant to circulate.

NOVEMBER 2026

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THANKSGIVING - NOVEMBER 26

Roast Duck

KATE L. SEARL, CLEVELAND

Wash and dry duck carefully. Make stuffing of sage, onion, 1 teaspoonful of butter, one egg, salt and pepper to taste, and sufficient bread crumbs to fill the fowl. Sew up completely that the seasoning may not escape, and baste frequently. Bake in moderate oven for an hour and a half. Pour off the greater part of the fat and make brown gravy. Serve with currant jelly or apple sauce.

2026 KITCHEN NOTE

USDA recommends 165 F for whole poultry, measured with a food thermometer. Stuffing must also reach 165 F.

The only roast-fowl recipe in this group carrying a contributor's name.

Roast Goose

ANONYMOUS CONTRIBUTION

The goose should not be more than eight months old, and the fatter the more tender and juicy the meat. Stuff with 'Dressing for Fowls.' Do not stuff very full and stitch openings firmly together to keep flavor in and fat out. Place in baking pan with a little water, and baste frequently with salt and water (some add vinegar); turn often so that sides and back may be nicely browned. Bake 2 hours or more; when done take from pan, pour off fat, and to the brown gravy left, add chopped giblets which have previously been stewed until tender, together with the water they were boiled in. Thicken with a little flour and butter rubbed together, bring to a boil and serve.

2026 KITCHEN NOTE

USDA recommends 165 F for whole poultry, measured with a food thermometer. Stuffing must also reach 165 F.

Roast Turkey

PART ONE - THE BIRD

Select a young turkey; draw it carefully and singe. Rinse the inside of turkey with several waters and in the next to last, mix a teaspoon of baking soda to sweeten the fowl if it has not been freshly killed. After washing, wipe turkey dry, inside and out, with a clean cloth, rub the inside with some salt, then stuff the breast and body with 'Dressing for Fowls.' Sew up the turkey with a strong thread, tie legs and wings to the body, rub it over with a little soft butter, sprinkle over some salt and pepper, dredge with a little flour; place it in dripping pan, pour in a cup of boiling water and set it in oven. Baste turkey often, turning it around occasionally so that every part will be uniformly baked.

CONTINUED

1908 COOK BOOK, p. 45 - ORIGINAL WORDING

Roast Turkey

PART TWO - DONENESS AND GRAVY

When pierced with a fork and the liquid runs out perfectly clear the turkey is done. A 15 lb. turkey requires between three and four hours to bake. Serve with cranberry sauce.

'Gravy for Turkey.' - When the turkey is put in to roast, put neck, heart, liver and gizzard into a stew pan with a pint of water. Boil until quite tender; take out of water, chop heart and gizzard, mash or cut fine the liver and discard neck. Return all to the liquor in which they were cooked; set it to one side and when turkey is done, it should be added to the gravy in the pan, after first skimming off all the fat. Set all over the fire, boil 3 minutes and thicken with flour.

2026 KITCHEN NOTE

USDA recommends 165 F for whole poultry, measured with a food thermometer. Stuffing must also reach 165 F.

A Plate That Carried a Message

USEFULNESS MADE THE MESSAGE DURABLE

The 1922 plate that prompted this issue combines mallards, a hunting dog, flowers, a full calendar, and the words 'Compliments of Montanye & Griffith, Mound City, Kans.' The picture attracted attention. The calendar justified keeping the object in view. The merchant's name occupied the center.

Our newsletter uses the same publishing logic. The calendar marks the issue as something to keep. The recipes replace the advertiser's message. 'Dedicated to the Public' explains why the information should continue to move from household to household.

The seller identifies the 1922 plate as D. E. McNicol, East Liverpool. Because no backstamp has been captured, that maker attribution remains provisional.

Useful First

AN UNDECORATED ISSUE TEST

Removing decoration answers a practical question: how much useful material can one issue carry while remaining readable on a phone? Here each ordinary recipe receives its own page, and the long turkey entry receives two. Nothing requires pinching or deciphering type laid across an illustration.

Later issues can alternate between two forms:

DISPLAY ISSUES

One recipe placed within a newly composed Crockery Valley pottery setting.

WORKING ISSUES

Several recipes presented plainly, with room for source notes and modern safety guidance.

Both belong to the same public series.

Reference Record

PRESERVE THE SOURCE WITH THE RECIPE

COOKBOOK

Cook Book, dedicated to the public by the Ladies of the First Presbyterian Church, East Liverpool, Ohio, 1908, pp. 44-45.

POTTERY REFERENCE

1922 advertising calendar plate, 'Compliments of Montanye & Griffith, Mound City, Kans.' Seller-attributed to D. E. McNicol Pottery Company. Attribution not yet confirmed from a captured backstamp.

EDITORIAL POLICY

Original 1908 wording is preserved. Modern food-safety notes are clearly separated from the historical text. This issue may be printed, used, shared, and distributed freely when its source and credit remain attached.

ONLINE REFERENCES

Museum of Ceramics - D. E. McNicol history

USDA FSIS - Safe Minimum Internal Temperature Chart

1922 dog-and-ducks calendar plate source listing

Dedicated to 'The Public' - Again

Researched, conceived, directed, and edited by Terry P. Calhoun.

Diachronic Anthropology of the Crockery Valley